

# Pilsner

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- Gravity **12.4 BLG**
- ABV ---
- IBU **1**
- SRM ---
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **5 min**
- Evaporation rate **1 %/h**
- Boil size **21 liter(s)**

## Fermentables

| Type           | Name                    | Amount       | Yield | EBC |
|----------------|-------------------------|--------------|-------|-----|
| Liquid Extract | Coopers Pilsner 86 Days | 1.7 kg (50%) | --- % | --- |
| Liquid Extract | Ekstrakt słodowy jasny  | 1.7 kg (50%) | --- % | --- |

## Hops

| Use for             | Name                  | Amount | Time      | Alpha acid |
|---------------------|-----------------------|--------|-----------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g    | 5 min     | 4.5 %      |
| Dry Hop             | Saaz (Czech Republic) | 3 g    | 10 day(s) | 4.5 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry  | 11.5 g | ---        |