

pilspierwszy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **6.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87.7%)	80 %	4
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Grain	Weyermann Caramunich 3	0.2 kg (3.5%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	30 min	10 %
Boil	Nugget	10 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile