

Pilss

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **2.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Briess DME - Pilsen Light | 9 kg (100%) | 95 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Target | 50 g | 60 min | 10.5 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |