

pilzner jasny

- Gravity **11.1 BLG**
- ABV ---
- IBU **16**
- SRM **5.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (76.9%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (23.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 5 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 2 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| browin | Ale | Dry | 7 g | --- |