

# Rauch pils

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 2.5 kg (39.7%) | 81 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (47.6%)   | 80 %  | 3   |
| Grain | Weyermann - Carapils               | 0.2 kg (3.2%)  | 78 %  | 4   |
| Grain | Monachijski                        | 0.6 kg (9.5%)  | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 100 g  | 60 min | 4.5 %      |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 100 ml | White Labs |