

# Rauch pils

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- 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