

## #21 Pils

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Castlemalting - Cara Clair	0.5 kg (9.1%)	78 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (9.1%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Aroma (end of boil)	Oktawia	30 g	15 min	7.1 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-23	Ale	Dry	11 g	Fermentis