

## #52 Pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **82.8 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	8 kg (72.7%)	90 %	4
Grain	Strzegom Monachijski typ I	3 kg (27.3%)	73 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	100 g	30 min	8 %
Boil	Saaz (Czech Republic)	200 g	5 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	300 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis