

## #90 PILS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (84.9%)	81 %	4
Klepiskowy Moravian				
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Boil	Saaz (Czech Republic)	150 g	5 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	150 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Pilsen Lager	Lager	Liquid	125 ml	Wyeast Labs