

# Ausie single hop PILS with Astra

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Astra (AUS)	50 g	60 min	6.5 %
Aroma (end of boil)	Astra (AUS)	50 g	10 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	0.25 ml	Fermentis