

# Herkules 11

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5.5 kg (90.9%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5%)	75 %	30
Grain	Weyermann - Carapils	0.25 kg (4.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	15 %
Boil	Herkules	10 g	10 min	15 %
Dry Hop	Herkules	20 g	14 day(s)	15 %
Boil	Herkules	50 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile