

## Herkules 9

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.3%)	75 %	30
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.2%)	79 %	22

### 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	60 g	0 min	15 %

### Yeasts

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