

Herkules

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (89.6%) | 80 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.5%) | 58.7 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 15 g | 60 min | 12 % |
| Boil | Herkules | 15 g | 30 min | 12 % |
| Boil | Herkules | 20 g | 10 min | 12 % |
| Boil | Herkules | 70 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 500 ml | Fermentum Mobile |