

# Ho(a)ppy Pilsner

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (83.3%)   | 80 %  | 4   |
| Grain | Bestmalz Carmel Pils | 0.5 kg (10.4%) | 75 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.3 kg (6.3%)  | 79 %  | 10  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 5 g    | 60 min | 4.5 %      |
| Boil    | Summit                | 5 g    | 60 min | 17 %       |
| Boil    | Saaz (Czech Republic) | 10 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 35 g   | 5 min  | 4.5 %      |
| Boil    | Summit                | 5 g    | 30 min | 17 %       |
| Boil    | Summit                | 40 g   | 5 min  | 17 %       |