

# lekki pilsner

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (96%)	81 %	4
Grain	Viking Melanoidynowy	0.1 kg (4%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	20 g	50 min	7 %
Boil	Lublin (Lubelski)	25 g	10 min	3.5 %