

## Nowofalowy pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	0.8 kg (15.5%)	80 %	20
Grain	Pilzneński	4 kg (77.7%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (5.8%)	78 %	4
Grain	zakwaszający	0.05 kg (1%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Zula	15 g	20 min	10 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Zula	15 g	0 min	8.3 %
Dry Hop	Citra	30 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	50 ml	Fermentum Mobile