

## PILS #13

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **420 liter(s)**
- Total mash volume **540 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	115 kg (95.8%)	81 %	3.5
Grain	Carahell	5 kg (4.2%)	74 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	470 g	60 min	14 %
Whirlpool	Saaz (Czech Republic)	3000 g	15 min	2.5 %