

# PILS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 4.5 kg (81.8%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.4 kg (7.3%)  | 78 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (9.1%)  | 79 %  | 10  |
| Grain | Biscuit Malt         | 0.1 kg (1.8%)  | 79 %  | 45  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | iungga                | 22 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 0 min  | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| czech pilsner | Lager | Dry  | 10 g   | GOZDAWA    |
| starter 1l    |       |      |        |            |
| czech pilsner | Lager | Dry  | 10 g   | GOZDAWA    |