

## PILS #17

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **47**
- SRM **2.9**
- 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 **332.5 liter(s)**
- Total mash volume **427.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Weyermann	62.5 kg (65.8%)	81 %	3.5
Grain	Bohemian Pilsner WM	10 kg (10.5%)	80 %	4
Grain	Bohemian Floor	10 kg (10.5%)	79 %	3.75
Grain	Rye Malt	12.5 kg (13.2%)	81 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	450 g	60 min	15.6 %
Whirlpool	Perle	2500 g	15 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-189	Lager	Dry	1000 g	Fermentis