

## Pils 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **5.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16