

Pils #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Viking Vienna Malt | 4 kg (61.5%) | 79 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (30.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Premiant | 50 g | 60 min | 8 % |
| Boil | Premiant | 30 g | 30 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 30 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |