

PILS #21 10°

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **3.5**
- 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 **329 liter(s)**
- Total mash volume **423 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|------|
| Grain | Bohemian Floor Pilsner | 86 kg (91.5%) | 79 % | 3.75 |
| Grain | CaraHell | 8 kg (8.5%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnat | 430 g | 60 min | 17.2 % |
| Whirlpool | Lubelski | 2000 g | 15 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|---------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 4000 ml | White Labs |

Notes

- Zgłoszenie 10°P
Jul 30, 2024, 5:04 PM