

PILS #22 12°

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **2 %/h**
- Boil size **628.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **513 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bohemian Floor Pilsner Weyermann	89 kg (78.1%)	79 %	3.75
Grain	Monachijski Weyermann	25 kg (21.9%)	78 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	400 g	60 min	17.2 %
Whirlpool	Premiant	2000 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	2000 ml	White Labs

Notes

- Zgłoszenie 12°P
Jul 30, 2024, 5:17 PM