

## PILS #23

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **3**
- 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 **350 liter(s)**
- Total mash volume **450 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bohemian Pilsner Weyermann	100 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	750 g	60 min	7.7 %
Aroma (end of boil)	Tomyski	750 g	10 min	3 %
Whirlpool	Tomyski	1750 g	15 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
SafLager S-23	Lager	Dry	1000 g	Fermentis

### Notes

- Zgłoszenie 10.8°P.

Zmienić chmielenie na goryczkę w razie końca Premiant, zastąpić Magnatem.  
Symulowanie dekokcji - zateżanie brzezki przedniej.  
Mar 5, 2025, 10:30 PM