

## Pils

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (75%)    | 81 %  | 4   |
| Grain | Monachijski                       | 1 kg (12.5%)  | 80 %  | 16  |
| Grain | Bestmalz Carmel Pils              | 0.5 kg (6.3%) | 75 %  | 5   |
| Grain | Carabody                          | 0.5 kg (6.3%) | --- % | --- |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Mash                | Waimea | 20 g   | 20 min | 15.7 %     |
| Aroma (end of boil) | Azacca | 30 g   | 15 min | 14 %       |
| Boil                | Citra  | 20 g   | 10 min | 13.9 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us-5 | Ale  | Dry  | 11.5 g | ---        |