

## Pils PL

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (86.2%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4
Grain	Caramunich® typ I	0.3 kg (5.2%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	4 %