

# pils1

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- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Stód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (89.3%)   | 80 %  | 4   |
| Grain | Carahell                                  | 0.6 kg (10.7%) | 77 %  | 26  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 20 g   | 60 min | 10 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 20 min | 4.5 %      |
| Aroma (end of boil) | Lublin (Lubelski)     | 20 g   | 0 min  | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 0 min  | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 10 g   | ---        |