

# Pilsik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (97.4%)	81 %	4
Grain	Strzegom Karmel 150	0.075 kg (2.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.11 %
Boil	Saaz (Czech Republic)	25 g	5 min	3.11 %