

# Pilsner

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **0.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (87.2%)	80 %	---
Grain	Briess - Carapils Malt	0.5 kg (12.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Aroma (end of boil)	Sladek	50 g	10 min	6 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's