

pilspierwszy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **6.1**
- 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 **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87.7%) | 80 % | 4 |
| Grain | Carahell | 0.5 kg (8.8%) | 77 % | 26 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.5%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 30 min | 10 % |
| Boil | Nugget | 10 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |