

# Pilzner

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **84.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński  | 14 kg (93.3%) | 90 %  | 4   |
| Grain | Monachijski | 1 kg (6.7%)   | 90 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 70 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 70 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 70 g   | 60 min | 4.5 %      |

## Yeasts

| Name     | Type  | Form  | Amount | Laboratory |
|----------|-------|-------|--------|------------|
| lagerowe | Lager | Slant | 500 ml | ---        |