

# pilzner jasny

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- Gravity **11.1 BLG**
- ABV ---
- IBU **16**
- SRM **5.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (76.9%)	81 %	4
Grain	Monachijski	0.3 kg (23.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	5 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	2 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
browin	Ale	Dry	7 g	---