

#07 ZEUS PILS

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **8.9**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|-----------------|---------|-----|
| Liquid Extract | Liquid Malt Extract - Pilsen | 3 kg (89.8%) | 76.09 % | 30 |
| Grain | Carapils | 0.34 kg (10.2%) | 76.09 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Zeus | 11 g | 60 min | 14.6 % |
| Boil | Centennial | 5 g | 20 min | 9.7 % |
| Boil | Centennial | 15 g | 5 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------|
| Bohemian Lager 2124 | Lager | Liquid | 500 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |