

#90 PILS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4.5 kg (84.9%) | 81 % | 4 |
| Klepiskowy Moravian | | | | |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.4%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 150 g | 5 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 150 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|--------|--------|-------------|
| Wyeast - Pilsen Lager | Lager | Liquid | 125 ml | Wyeast Labs |