

Herkules 9

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.3%) | 75 % | 30 |
| Grain | Acid Malt | 0.1 kg (1.6%) | 58.7 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (4.9%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.2%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Herkules | 10 g | 60 min | 15 % |
| Boil | Herkules | 10 g | 10 min | 15 % |
| Dry Hop | Herkules | 20 g | 14 day(s) | 15 % |
| Boil | Herkules | 60 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 125 ml | Fermentum Mobile |