

Ho(a)ppy Pilsner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (83.3%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (10.4%) | 75 % | 5 |
| Grain | Strzegom Wiedeński | 0.3 kg (6.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 5 g | 60 min | 4.5 % |
| Boil | Summit | 5 g | 60 min | 17 % |
| Boil | Saaz (Czech Republic) | 10 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 35 g | 5 min | 4.5 % |
| Boil | Summit | 5 g | 30 min | 17 % |
| Boil | Summit | 40 g | 5 min | 17 % |