

# Hoppy Pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3 kg (81.5%)   | 80.5 % | 4   |
| Grain | Bestmalz Carmel Pils   | 0.25 kg (6.8%) | 75 %   | 5   |
| Grain | Carahell               | 0.13 kg (3.5%) | 77 %   | 26  |
| Grain | Monachijski            | 0.3 kg (8.2%)  | 80 %   | 16  |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Marynka               | 15 g   | 60 min | 10 %       |
| Boil      | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil      | Summit                | 15 g   | 5 min  | 17 %       |
| Whirlpool | Ahtanum               | 25 g   | 0 min  | 5 %        |
| Whirlpool | Simcoe                | 25 g   | 0 min  | 13.2 %     |
| Whirlpool | Galaxy                | 25 g   | 0 min  | 15 %       |
| Whirlpool | Centennial            | 25 g   | 10 min | 10.5 %     |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 50 ml  | Fermentum Mobile |