

## Pils 1.7 Herkules II

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.2%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (3%)	75 %	30
Grain	Strzegom Monachijski typ I	1 kg (15%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (2.3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	70 min	14 %
Boil	Herkules	15 g	30 min	14 %
Boil	Herkules	20 g	10 min	14 %
Boil	Herkules	70 g	0 min	14 %

### Yeasts

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