

## pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (97.2%)	82 %	4
Grain	Acid Malt	0.1 kg (2.8%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	60 min	3 %
Boil	Saaz (Czech Republic)	80 g	5 min	3 %