

## Pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **8.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Aroma CastleMalting	0.5 kg (9.1%)	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	3.4 %
Whirlpool	Kazbek	25 g	3 min	4.6 %
Whirlpool	Magnum	10 g	3 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Dry	11.5 g	Fermentis