

PILS #17

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **47**
- SRM **2.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **332.5 liter(s)**
- Total mash volume **427.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Pilsner Weyermann | 62.5 kg (65.8%) | 81 % | 3.5 |
| Grain | Bohemian Pilsner WM | 10 kg (10.5%) | 80 % | 4 |
| Grain | Bohemian Floor | 10 kg (10.5%) | 79 % | 3.75 |
| Grain | Rye Malt | 12.5 kg (13.2%) | 81 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnat | 450 g | 60 min | 15.6 % |
| Whirlpool | Perle | 2500 g | 15 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| S-189 | Lager | Dry | 1000 g | Fermentis |