

## PILS #19

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **3.3**
- 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 **336 liter(s)**
- Total mash volume **432 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bohemian Floor Weyermann	90 kg (93.8%)	79 %	3.75
Grain	Carahell	6 kg (6.3%)	74 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	430 g	60 min	15.6 %
Whirlpool	Saaz	2500 g	15 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	4000 ml	White Labs