

## Pils 2018

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **58**
- SRM **8.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **1 %/h**
- Boil size **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	90 min	11.5 %
Dry Hop	Saaz (Czech Republic)	50 g	5 day(s)	4.5 %

### Yeasts

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