

## PILS 2018 - v2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **8.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **1 %/h**
- Boil size **22.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (87.2%)	81 %	26
Sugar	cukier	0.5 kg (12.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	90 min	11.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	20 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	100 ml	---