

PILS #22 12°

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **2 %/h**
- Boil size **628.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **513 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Bohemian Floor Pilsner Weyermann | 89 kg (78.1%) | 79 % | 3.75 |
| Grain | Monachijski Weyermann | 25 kg (21.9%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnat | 400 g | 60 min | 17.2 % |
| Whirlpool | Premiant | 2000 g | 15 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|---------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 2000 ml | White Labs |

Notes

- Zgłoszenie 12°P
Jul 30, 2024, 5:17 PM