

# PILS #22 12°

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.9**
- 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 **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 **393.8 liter(s)**
- Total mash volume **506.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bohemian Floor Pilsner Weyermann	89 kg (79.1%)	79 %	3.75
Grain	Pilzneński Weyermann	9 kg (8%)	80.5 %	3.5
Grain	Maris Otter Fawcett	2.5 kg (2.2%)	80 %	6.25
Grain	Monachijski Weyermann	5 kg (4.4%)	78 %	15
Grain	Carahell	7 kg (6.2%)	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	420 g	60 min	17.2 %
Whirlpool	Lubelski	2200 g	15 min	2.9 %

## Yeasts

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

## Notes

- Zgłoszenie 12°P

Zasyp dziwny bo sprzątanie resztek z magazynu  
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