

# pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	18 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	50 g	0 min	11 %
Boil	Amarillo	50 g	20 min	8.5 %
Boil	Lublin (Lubelski)	25 g	50 min	3.5 %
Boil	Tradition	35 g	50 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34 fermentis	Lager	Slant	800 ml	---