

# pils

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- Gravity **10.7 BLG**
- ABV ---
- IBU **56**
- SRM **2.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Słód monachijski typ II	1 kg (16.7%)	75 %	---
Grain	Słód karmelowy Carapils	0.75 kg (12.5%)	75 %	---
Grain	Słód karmelowy Cara-Crystal	0.25 kg (4.2%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	10 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	4 day(s)	4.5 %