

## pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.6%)	79 %	16
Grain	Carahell	0.2 kg (4.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	3.78 %