

# pils dom kultury

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- Gravity **10 BLG**
- ABV ---
- IBU **42**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 3.6 kg (86.7%) | 81 %  | 4   |
| Grain | Monachijski           | 0.4 kg (9.6%)  | 80 %  | 16  |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.6%) | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 35 g   | 60 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 11 g   | Mangrove Jack's |