

# Pils wiedeński

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **8.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński         | 4 kg (50%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 4 kg (50%) | 79 %  | 16  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 60 g   | 90 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Hallertau Blanc       | 20 g   | 0 min  | 11 %       |