

# Pilsik

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (45.5%)	81 %	3.5
Grain	Strzegom Monachijski typ I1	1 kg (45.5%)	79 %	15
Grain	Zakwaszający	0.2 kg (9.1%)	80 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	żatecki	25 g	50 min	3.74 %
Whirlpool	żatecki	25 g	10 min	3.74 %