

# Pilsner 1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **13.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.2 kg (80.8%)	80 %	26
Grain	Strzegom Karmel 30	0.5 kg (9.6%)	75 %	30
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.6%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.7 %
Boil	Magnum	7 g	60 min	13 %
Boil	Saaz (Czech Republic)	37 g	20 min	4.4 %
Boil	Saaz (Czech Republic)	17 g	7 min	4.4 %