

# pilsner

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Liquid Extract (LME) - Pilsner	6 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	60 g	---	10 %

## Notes

- Ziarno 4.5 pilzneński ,Pale ale 1,5 kg  
Chmienie 30 g Marynka Magnum 30 g 30 min gotowanie  
aromat 100 g Sybila. Na Zimno Tradition 100 g  
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