

# Pilsor

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **55 liter(s)**
- Total mash volume **82.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	25 kg (90.9%)	81 %	4
Grain	Cara Blonde - Castle Malting	2.5 kg (9.1%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	200 g	60 min	7.9 %
Boil	Lublin (Lubelski)	200 g	10 min	3.7 %