

## Pilss 3

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69.6 liter(s)**
- Total mash volume **92.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	22 kg (94.8%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	1.2 kg (5.2%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	70 min	11 %
Boil	Lublin (Lubelski)	100 g	10 min	4 %