

# Pilzner

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 4.5 kg (80.4%) | 80 %   | 4   |
| Grain | Strzegom Monachijski typ II | 0.8 kg (14.3%) | 79 %   | 22  |
| Grain | Acid Malt                   | 0.1 kg (1.8%)  | 58.7 % | 6   |
| Grain | Weyermann - Carapils        | 0.2 kg (3.6%)  | 78 %   | 4   |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil      | Sybilla      | 50 g   | 60 min | 4.5 %      |
| Boil      | zatecki saaz | 40 g   | 10 min | 2.74 %     |
| Whirlpool | zatecki saaz | 30 g   | 10 min | 2.74 %     |

## Yeasts

| Name                         | Type  | Form   | Amount  | Laboratory |
|------------------------------|-------|--------|---------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 1500 ml | White Labs |