

# Pilzner

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (36.4%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (5.5%)	74 %	3
Grain	Caramunich® typ I	0.1 kg (1.8%)	73 %	80
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	9.1 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.54 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.54 %
Whirlpool	Saaz (Czech Republic)	25 g	0 min	3.54 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	11.5 ml	FM