

## wedzony pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (60.6%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	0.4 kg (6.1%)	75 %	3
Grain	Pszeniczny	0.2 kg (3%)	85 %	4
Grain	Wędzony bukiem Viking Malt	2 kg (30.3%)	82 %	10