

## Pilss

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **2.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Briess DME - Pilsen Light | 9 kg (100%) | 95 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Target                | 50 g   | 60 min | 10.5 %     |
| Boil    | Saaz (Czech Republic) | 50 g   | 10 min | 4.5 %      |