

## Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	0.6 kg (10.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %
Boil	Marynka	30 g	20 min	7.4 %
Boil	Saaz (Czech Republic)	50 g	1 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2352	Lager	Liquid	200 ml	Wyeast