

1 Pils

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **4.4**
- Style **German Pilsner (Pils)**

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 **7 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Blonde - Castle Malting	0.6 kg (12%)	85 %	20
Grain	Castle Malting - Pilzneński 2-rzędowy	4.4 kg (88%)	85 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	50 g	60 min	5.5 %
Boil	Saaz (USA)	20 g	15 min	3.75 %
Aroma (end of boil)	Saaz (USA)	20 g	3 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Dry	11.5 g	Fermentis