

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.5**
- 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 **25 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (93%)	81 %	4
Grain	Carahell	0.3 kg (7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Perle	15 g	15 min	5.5 %
Aroma (end of boil)	Perle	15 g	1 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 30	Lager	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	15 min
Water Agent	kwas fosforowy	2 g	Mash	---

### Notes

- zacieranie 30/30/10, Woda 0.5/0.5 RO/kran  
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