

## #45 Pils

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.5 kg (96.3%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.25 kg (3.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	45 min	10.1 %
Aroma (end of boil)	lunga	25 g	5 min	10.1 %
Boil	Lublin (Lubelski)	25 g	45 min	2 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	2 %

### Notes

- 62°C Przerwa maltozowa -20 min
  - 72°C Przerwa dekstrynująca - 40 min
- Apr 2, 2020, 9:02 PM*