

# German Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.6**
- 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 **10 %/h**
- Boil size **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Light Malt	1.7 kg (50%)	78 %	4
Liquid Extract	Liquid Extract - Pilsner	1.7 kg (50%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	20 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wfew	Ale	Dry	15 g	---