

# Lager Pils

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- Gravity **1.8 BLG**
- ABV **0.7 %**
- IBU ---
- SRM **0.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.75 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Marynka	5 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	12 g	Fermentis