

# Leirosa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.5 kg (60%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (40%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	8.4 %
Aroma (end of boil)	Oktawia	10 g	15 min	8 %
Aroma (end of boil)	lunga	10 g	5 min	8.4 %
Aroma (end of boil)	Oktawia	10 g	5 min	8 %
Aroma (end of boil)	lunga	5 g	0 min	8.4 %
Aroma (end of boil)	Oktawia	10 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	1000 ml	Kveik