

# Lekka rozkosz

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 12 kg (85.7%) | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 2 kg (14.3%)  | 82 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 50 g   | 30 min | 12 %       |
| Aroma (end of boil) | Halertau | 20 g   | 20 min | 6 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| Us5  | Lager | Dry  | 11 g   | ---        |