

# Mittelfrüh Pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **2.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **18.6 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.8 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **88.5 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC  |
|-------|---------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3.8 kg (100%) | 80 %  | 3.65 |

## Hops

| Use for   | Name                 | Amount | Time   | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil      | Magnum PL            | 18 g   | 60 min | 12.7 %     |
| Boil      | Hallertau Mittelfruh | 35 g   | 15 min | 4 %        |
| Whirlpool | Hallertau Mittelfruh | 65 g   | 15 min | 4 %        |

## Yeasts

| Name                            | Type  | Form  | Amount | Laboratory |
|---------------------------------|-------|-------|--------|------------|
| WLP830 - German Lager Yeast     | Lager | Slant | 105 ml | White Labs |
| Starter z gęstwy, 10°P, 1700 ml |       |       |        |            |