

nast pils

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (90.9%)	82 %	4
Grain	Munich Malt	0.5 kg (6.5%)	80 %	18
Grain	Weyermann - Acidulated Malt	0.2 kg (2.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	40 g	60 min	3.5 %
Boil	Marynka	20 g	60 min	10.5 %
Boil	Sybilla	40 g	50 min	3.5 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	Sybilla	20 g	15 min	3.5 %
Boil	Sybilla	30 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis