

## pierwszy pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (25%)	79 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	7.3 %
Boil	Puławski	20 g	20 min	7.3 %