

# PILiSmy

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (80%)	81 %	4
Grain	Monachijski	0.6 kg (20%)	80 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	6 %
Aroma (end of boil)	Lubelski	6 g	10 min	6 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafLager™ S-189	Lager	Dry	6.9 g	Fermentis