

# Pils #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Hallertau Tradition	15 g	10 min	5 %
Boil	Hallertau Tradition	15 g	30 min	5 %