Pils 1

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **55**
- SRM **3.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg *(89.5%)*	81 %	4
Grain	Monachijski	0.2 kg *(10.5%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Ale	Liquid	30 ml	Fermentum Mobile