

## Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.1**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (85.7%)	80 %	4
Grain	Briess - Pale Ale Malt	1 kg (7.1%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (7.1%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.4 %
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Magnat	30 g	30 min	11.2 %