

Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 3.3 kg (82.5%) | 81 % | 4 |
| Grain | Monachijski 1 | 0.4 kg (10%) | 80 % | 16 |
| Grain | carapils | 0.3 kg (7.5%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------------|--------|--------|------------|
| Boil | hallertauer Mittelfruch | 30 g | 60 min | 6 % |
| Boil | hallertauer mittelfruch | 30 g | 30 min | 6 % |
| Boil | hallertau mittelfruch | 40 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| s 34-70 | Lager | Slant | 150 ml | --- |