

"pils"

- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	80 %	4
Grain	Monachijski	0.5 kg (10.6%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.12 %