

PILS #25 NIEMIEC

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **2.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **472.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium Weyermann	105 kg (100%)	80.5 %	2.75

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	450 g	60 min	16.2 %
Aroma (end of boil)	Hallertau Mittelfruh	750 g	10 min	4.2 %
Whirlpool	Hallertau Mittelfruh	1750 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP860	Lager	Liquid	4000 ml	White Labs

Notes

- Zgłoszenie 11,4°P
Zasyp na 50°C
Amylo 300 do całego zacierania, sprawdzić dawkowanie.
Nie przesadzić z zakwaszaniem
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