

## pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **4.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (94%)	81 %	4
Grain	Carabelge	0.2 kg (4%)	80 %	30
Grain	Abbey Castle	0.1 kg (2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	7.4 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	10 min	5.6 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %
Whirlpool	Hallertau Mittelfruh	5 g	10 min	5.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Culture	2 g	---