

Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (91.4%)	75 %	5
Grain	Pszeniczny	0.3 kg (8.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	40 min	7 %
Boil	Mandarina Bavaria	30 g	15 min	7 %
Boil	Mandarina Bavaria	35 g	3 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis