

## Pils 50l

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **5.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **46.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **58.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (61.5%)	80 %	4
Grain	Strzegom Wiedeński	4 kg (30.8%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (7.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4.3 %