

## Pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.25 kg (96.3%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.2 kg (3.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %
Boil	Sybilla	25 g	15 min	6.2 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11.5 g	F.