

pils beskidzki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 13 kg (76.5%) | 82 % | 4 |
| Grain | Rice, Flaked | 2 kg (11.8%) | 70 % | 2 |
| Grain | Briess - Carapils Malt | 2 kg (11.8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 150 g | 60 min | 5 % |
| Boil | Saaz (Czech Republic) | 100 g | 10 min | 4.5 % |