

# Pils ciśnieniowo

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (57.1%)	80.5 %	4
Grain	Bestmalz Carmel Pils	1.5 kg (42.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	57.5 g	Fermentis