

Pils dom

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.74 kg (92.8%)	81 %	4
Grain	Briess - Carapils Malt	0.37 kg (7.2%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	12.35 g	60 min	5.5 %
Boil	Hallertau Spalt Select	12.35 g	60 min	3.4 %
Boil	Tradition	6.17 g	20 min	5.5 %
Boil	Hallertau Spalt Select	6.17 g	20 min	3.4 %
Boil	Lublin (Lubelski)	49.38 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Urquell	Lager	Liquid	24.69 ml	Wyeast Labs