

## Pils MAC

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4.2**
- Style **California Common Beer**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.8%)	80 %	4
Grain	Briess - Carapils Malt	0.5 kg (7.6%)	74 %	3
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33 g	70 min	13.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Cascade	40 g	14 day(s)	6 %
Boil	Cascade	20 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile