

## pils sortland 15.09

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (99%)	80.5 %	4
Grain	Carahell	0.05 kg (1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	8.8 %
Aroma (end of boil)	marynka	30 g	15 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	15 min