

# PILS - SZYSZKA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.1**
- 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 **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13 kg (89.7%)	82 %	4
Grain	Monachijski	1.5 kg (10.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	20 min	10 %
Boil	Lublin (Lubelski)	80 g	20 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	ROZMARYN SUSZONY	60 g	Boil	5 min