

## pils6

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **50**
- SRM **8.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **41.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.5 %
Boil	vital	5 g	60 min	12.7 %
Boil	Eureka!	5 g	30 min	18 %
Boil	hallertau gold	50 g	30 min	6.1 %
Boil	Hersbrucker spat	50 g	30 min	2.3 %
Boil	hallertau gold	50 g	10 min	6.1 %
Boil	Hersbrucker spat	50 g	10 min	2.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	200 ml	Wyeast Labs