

# Pilsik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.76 kg (90.2%)	81 %	4
Grain	Strzegom Wiedeński	0.16 kg (5.1%)	79 %	10
Grain	Weyermann - Carapils	0.11 kg (3.5%)	78 %	4
Grain	Acid Malt	0.04 kg (1.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7.5 g	80 min	11.5 %
Boil	Tradition	10.5 g	40 min	5.9 %
Boil	Tradition	10.5 g	15 min	5.9 %
Boil	Tradition	10.5 g	5 min	5.9 %