

Pilsik

- 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 % |