

pilsik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (67.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (20.3%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.7 kg (9.5%) | 78 % | 4 |
| Grain | zakwaszający | 0.2 kg (2.7%) | --- % | 6 |