

# Pilsiuo #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Tettnang	30 g	15 min	3.3 %
Boil	Tettnang	70 g	1 min	3.3 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Do połowy warki				
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Do połowy warki				

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis