

## Pilsniwo #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4**
- Style **German Pilsner (Pils)**

### 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	4.5 kg (90%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	25 g	60 min	11 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.4 %
Whirlpool	Tettnang	50 g	15 min	3.7 %
Whirlpool	Saaz (Czech Republic)	50 g	15 min	3.4 %
Dry Hop	Tettnang	50 g	2 day(s)	3.7 %

### Yeasts

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