

Pilsner

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **4 %**
- Size with trub loss **62.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **73.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 13.5 kg (87.1%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (12.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | Sladek | 50 g | 30 min | 6 % |