

# Pilzner

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **6.8**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (70.2%)	81 %	6
Grain	Viking Malt Wędzony Czereśnią	1 kg (17.5%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8.8%)	80 %	3
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile