

## Summer pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.15 kg (2.7%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (70.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4
Grain	Corn, Flaked	1 kg (17.7%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	50 min	8.9 %
Boil	Puławski	10 g	20 min	8.9 %
Boil	Zappa	15 g	15 min	12 %
Whirlpool	Puławski	15 g	10 min	8.9 %
Whirlpool	Zappa	10 g	10 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Galena	50 g	3 day(s)	12 %