

## pilsik & ?

- Gravity **11.7 BLG**
- ABV ---
- IBU **48**
- SRM **4.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 7.6 kg (89.4%) | 80 %  | 4   |
| Grain | Weyermann - Carapils        | 0.5 kg (5.9%)  | 78 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.4 kg (4.7%)  | 79 %  | 22  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 50 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 5 min  | 4.5 %      |

### Yeasts

| Name              | Type  | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| gozdawa lager w35 | Lager | Dry  | 10 g   | gozdawa    |
| Safale US-05      | Ale   | Dry  | 11.5 g | Fermentis  |