

## Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.1**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 12 kg (85.7%) | 80 %  | 4   |
| Grain | Briess - Pale Ale Malt      | 1 kg (7.1%)   | 80 %  | 7   |
| Grain | Strzegom Monachijski typ II | 1 kg (7.1%)   | 79 %  | 22  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 14.4 %     |
| Boil    | Saaz (Czech Republic)  | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski)      | 20 g   | 10 min | 4 %        |
| Boil    | Magnat                 | 30 g   | 30 min | 11.2 %     |