# Pils

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 10 kg *(76.9%)* | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg *(7.7%)* | 79 % | 10 |
| Grain | Weyermann - Spelt Malt | 1 kg *(7.7%)* | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 1 kg *(7.7%)* | 75 % | 30 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 50 g | 60 min | 8.8 % |
| Boil | Lubelski | 50 g | 20 min | 3.8 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 3.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

## Notes

- Brzeczka 02.12.2022
  *Dec 9, 2022, 11:51 AM*