pilsnerek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.5 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	33 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis