

## Pilz

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **2.8**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|-------------------------------------------|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1 kg (100%) | 80 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 15 g   | 45 min   | 4 %        |
| Aroma (end of boil) | Mosaic            | 10 g   | 0 min    | 10 %       |
| Dry Hop             | Ekuanot           | 10 g   | 2 day(s) | 12 %       |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Gestwa | Ale  | Slant | 900 ml | ---        |