Pils 2.1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **5.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(60.6%)*	80 %	4
Grain	Weyermann - Carapils	0.2 kg *(3%)*	78 %	4
Grain	Acid Malt	0.1 kg *(1.5%)*	58.7 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg *(4.5%)*	75 %	30
Grain	Strzegom Monachijski typ I	1 kg *(15.2%)*	79 %	16
Grain	Strzegom Wiedeński	1 kg *(15.2%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %
Boil	Magnum	25 g	30 min	11 %
Boil	Tradition	20 g	10 min	5.5 %
Boil	Tradition	70 g	0 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.