pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg *(97.2%)*	82 %	4
Grain	Acid Malt	0.1 kg *(2.8%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	60 min	3 %
Boil	Saaz (Czech Republic)	80 g	5 min	3 %