

# Supernova

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (80%)	80.5 %	2
Grain	Munich Malt	1 kg (20%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	8.8 %