

## Pilsner

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Fermentables

| Type           | Name                    | Amount         | Yield  | EBC |
|----------------|-------------------------|----------------|--------|-----|
| Grain          | Briess - Pilsen Malt    | 1 kg (22.7%)   | 80.5 % | 2   |
| Liquid Extract | Coopers LME - Light     | 1.7 kg (38.6%) | 78 %   | 7   |
| Liquid Extract | Coopers 86 Days Pilsner | 1.7 kg (38.6%) | 78 %   | 8   |

### Yeasts

| Name           | Type  | Form  | Amount  | Laboratory |
|----------------|-------|-------|---------|------------|
| salflager s-23 | Lager | Slant | 1000 ml | salflager  |