Wójtowicz Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(83.3%)*	81 %	4
Grain	Weyermann - Carapils	1 kg *(16.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Whirlpool	Saaz (Czech Republic)	50 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile