

# Pilsner

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **8.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	35 g	45 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safelager S-23	Lager	Dry	11.5 g	---