

10,5

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **35**
- SRM **6.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 7 kg (94.6%) | 80.5 % | 2 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (5.4%) | 72 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|---------|------------|
| First Wort | Marynka | 35 g | 100 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 70 g | 10 min | 4.5 % |