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- Gravity **12.4 BLG**
  - ABV **5 %**
  - IBU **34**
  - SRM **3.6**
  - Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Viking Pilsner malt	5 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	6.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	3.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis