

asd

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (96.2%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	7.9 %
Boil	Styrian Golding	35 g	60 min	3.6 %
Boil	Styrian Golding	25 g	15 min	3.6 %
Boil	Styrian Golding	30 g	5 min	3.6 %