

Hoppy Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **6.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **69 %**
- 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 | 4.5 kg (75%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (8.3%) | 75 % | 45 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 15 g | 30 min | 13.4 % |
| Whirlpool | Galaxy | 30 g | 10 min | 15 % |
| Dry Hop | Strata | 30 g | 7 day(s) | 13.6 % |
| Dry Hop | Loral | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |