

# Hoppy PILS

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzner Maltuerop	6 kg (92.3%)	80 %	5
Grain	Strzegom pszeniczny	0.5 kg (7.7%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	20 g	60 min	8.9 %
Boil	Rubin	30 g	20 min	8.9 %
Boil	Rubin	50 g	5 min	8.9 %
Boil	Rubin	50 g	1 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	205 ml	Fermentis