

## mini pils

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **26**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (83.3%)	80 %	4
Grain	Viking Carabody	0.3 kg (10%)	80 %	8
Grain	Carahell	0.2 kg (6.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.9 %
Boil	Marynka	10 g	20 min	7.9 %
Aroma (end of boil)	Marynka	20 g	3 min	7.9 %