

# Nowofalowy Pils [bitwy piwne 2021]

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **66**
- SRM **3.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt Extra Pale (Premium)	2 kg (69%)	81 %	2.5
Grain	Pilzneński Soufflet	0.9 kg (31%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	20 g	30 min	15 %
Whirlpool	Strata	30 g	20 min	15 %
Dry Hop	Strata	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---