

# Pierwszy Testowy Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **9.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilznieński	4.8 kg (80%)	81 %	4
Grain	Monachijski	0.6 kg (10%)	80 %	16
Grain	Strzegom Karmel 150	0.6 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.4 %
Boil	Lublin (Lubelski)	20 g	30 min	2.6 %
Boil	Lublin (Lubelski)	30 g	15 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min