

PILiSmy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **5.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (20%) | 80 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| SafLager™ S-189 | Lager | Dry | 11.5 g | Fermentis |