

## Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (82.5%)	81 %	4
Grain	Monachijski 1	0.4 kg (10%)	80 %	16
Grain	carapils	0.3 kg (7.5%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer Mittelfruch	30 g	60 min	6 %
Boil	hallertauer mittelfruch	30 g	30 min	6 %
Boil	hallertau mittelfruch	40 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s 34-70	Lager	Slant	150 ml	---