

Pils 39L

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (63.6%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (18.2%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (18.2%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70 Fermentis	Lager	Dry	40 g	---