

## pils

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (55.6%)	70 %	4
Grain	Pszeniczny	1 kg (11.1%)	70 %	4
Grain	Briess - Pale Ale Malt	1 kg (11.1%)	80 %	7
Grain	Weyermann - Carapils	2 kg (22.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Marynka	17 g	50 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	60 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min