

# Pils na górniakach

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (93.8%)	80 %	4
Grain	Strzegom Wiedeński	0.2 kg (4.2%)	79 %	10
Grain	Weyermann - Carapils	0.1 kg (2.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	3.3 %
Aroma (end of boil)	Marynka	25 g	10 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min