

# Pils nf

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- Gravity **10 BLG**
- ABV ---
- IBU **50**
- SRM **3.9**
- 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (88.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (5.6%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (5.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	26.5 g	60 min	11.6 %
Boil	Kazbek	15 g	35 min	4.57 %
Boil	Kazbek	15 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis