

pils v1

- Gravity **11.7 BLG**
- ABV ---
- IBU **35**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (95.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.1 kg (4.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 20 g | 50 min | 5.5 % |
| Boil | Hallertau | 13 g | 15 min | 5.5 % |
| Boil | Hallertau | 12 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 10 g | Fermentis |

Notes

- Zacieranie
 - 63°C - 30 min
 - 72°C - 30 min
 - 78°C - wygrzew
- Feb 10, 2017, 10:43 PM*