

## pils v2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (86.3%)	80 %	5
Grain	Weyermann - Carapils	0.15 kg (5.9%)	78 %	4
Adjunct	Pszenica niesłodowana	0.2 kg (7.8%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	4.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Centennial	25 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	fermentis