

Pilsniwo #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.2**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Tettnang | 30 g | 15 min | 3.3 % |
| Boil | Tettnang | 70 g | 1 min | 3.3 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Do połowy warki | | | | |
| Dry Hop | Tettnang | 50 g | 2 day(s) | 3.3 % |
| Do połowy warki | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |