

## Pilsn 25l

- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **5.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (68.5%)	82 %	4
Grain	Monachijski	0.5 kg (6.8%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (13.7%)	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	0.3 kg (4.1%)	80 %	20
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Grain	Melanoiden Malt	0.2 kg (2.7%)	80 %	39
Grain	Briess - Carapils Malt	0.2 kg (2.7%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10.5 %
Boil	Marynka	15 g	50 min	10.5 %
Boil	Marynka	15 g	15 min	10.5 %
Boil	Puławski	25 g	10 min	6 %
Boil	Puławski	32 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	500 ml	---