

## pilzner-przeniczny 3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**

### 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Pszenica niesłodowana	2.5 kg (50%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Slant	250 ml	---