

# PILZZZZZZ

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	12 kg (92.3%)	81 %	4
Grain	Pszeniczny	1 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Marynka	50 g	15 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	15 min	4 %
Dry Hop	Citra	100 g	14 day(s)	12 %