

# quad

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **25**
- SRM **9.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (25%)	80 %	4
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Biscuit Malt	0.5 kg (5%)	79 %	45
Grain	Monachijski	1 kg (10%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	70 min	5.8 %
Boil	Saaz (Czech Republic)	50 g	5 min	4 %
Boil	Lublin (Lubelski)	30 g	4 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	10 min