

Rebel podwójnie chmielony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **5**
- 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 **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 | Viking Pilsner malt | 3 kg (60%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (20%) | 78 % | 4 |
| Grain | Briess - Munich Malt 10L | 1 kg (20%) | 77 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 7 day(s) | 4 % |
| Dry Hop | Marynka | 25 g | 4 day(s) | 10 % |