

Wędzony pils v2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **5.1**
- 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 **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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 1 kg (18.9%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 3 kg (56.6%) | 80 % | 4 |
| Grain | Casle Malting Whisky Nature | 1 kg (18.9%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.1 kg (1.9%) | 80 % | 39 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |