

## German pils

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.25 kg (82.7%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Rice, Flaked	0.5 kg (7.9%)	70 %	2
Grain	Zakwaszajacy	0.1 kg (1.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5 %
Boil	Tettnang	25 g	30 min	4 %
Boil	Hallertau Mittelfruh	25 g	10 min	3 %
Aroma (end of boil)	Tettnang	25 g	5 min	4 %