

Hoppy PILS

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzner Maltuerop | 6 kg (92.3%) | 80 % | 5 |
| Grain | Strzegom pszeniczny | 0.5 kg (7.7%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Rubin | 20 g | 60 min | 8.9 % |
| Boil | Rubin | 30 g | 20 min | 8.9 % |
| Boil | Rubin | 50 g | 5 min | 8.9 % |
| Boil | Rubin | 50 g | 1 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 205 ml | Fermentis |