

## KR #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.6**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **16.3 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safalager W-34/70	Lager	Slant	20 ml	Fermentis