

Lager

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | CaraBody Viking Malt | 2 kg (33.3%) | 78 % | 8 |
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Junga | 35 g | 60 min | 10.9 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |