

Nadwiślański Pils

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|--------|-----|
| Grain | Pilzneński | 3 kg (96.8%) | 81 % | 4 |
| Grain | Acid Malt | 0.1 kg (3.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11.5 % |
| Boil | Nadwiślański | 10 g | 30 min | 6 % |
| Aroma (end of boil) | Nadwiślański | 10 g | 5 min | 6 % |
| Whirlpool | Nadwiślański | 30 g | 20 min | 6 % |
| Dry Hop | Nadwiślański | 50 g | 3 day(s) | 5.9 % |