

# niemiec

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **2.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	11 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	100 g	60 min	4.5 %
Boil	Tradition	100 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
munich lager	Lager	Liquid	2000 ml	wyeast