

# Oslo Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **5.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (67.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (17.9%)	79 %	22
Grain	Viking Pale Ale malt	0.1 kg (3.6%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (7.1%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Magnum	8 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %