

## Pils 12 BLG

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- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **13**
- SRM **1.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **10 %**
- Size with trub loss **65 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **85 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (95.2%)	81 %	5
Grain	Briess - Carapils Malt	0.2 kg (4.8%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	70 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis