

# PILS

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (82.4%)	80 %	2.5
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Magnum	30 g	3 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	1 min	4 %
Aroma (end of boil)	Mandarina Bavaria	60 g	1 min	10 %