

## Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90%)	81 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (10%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa	Lager	Dry	10 g	Gozdawa