

## Pils

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **25**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (64%)	80.5 %	4
Grain	BESTMALZ - Best Minich	1.5 kg (24%)	80.5 %	16
Grain	Słód pszeniczny Bestmalz	0.5 kg (8%)	82 %	5
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	42 g	60 min	2.9 %
Boil	Marynka	8 g	60 min	8.8 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Spalt	30 g	5 min	5.5 %