

## Pils

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (87%)	80 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (13%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	25 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	8 g	Fermentis

### Notes

- Fermentacja burzliwa w 10°  
May 2, 2021, 12:25 PM