

## Pils 24

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **7.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (38.5%)	81 %	4
Grain	Strzegom Wiedeński	5 kg (38.5%)	79 %	10
Grain	Karmelowy Czerwony	1 kg (7.7%)	75 %	59
Grain	Carabody	1 kg (7.7%)	80 %	30
Grain	Pszeniczny	1 kg (7.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.9 %
Boil	Lubelski	50 g	20 min	3.8 %
Boil	Lublin (Lubelski)	50 g	5 min	3.8 %
Dry Hop	East Kent Goldings	50 g	14 day(s)	5 %
Dry Hop	Lublin (Lubelski)	50 g	14 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis
Safale S-04	Ale	Dry	11.5 g	---

### Notes

- Brzeczka 03.01  
Mech irlandzki 15min  
Cicha od 17.01  
Na zimno do W34/70 Lubelski a do S04 East kent golding  
*Jan 3, 2024, 9:46 AM*