

## pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **4.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

### Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 5 kg (92.3%)   | 81 %  | 4   |
| Grain | karmelowy 50 | 0.42 kg (7.7%) | 80 %  | 50  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 9 %        |
| Boil                | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |
| Aroma (end of boil) | Sybilla           | 35 g   | 5 min  | 3.5 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |