

pils

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (75%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	90 min	14 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	13 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis