

pils

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **9.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.05 kg (75%)	80 %	4
Grain	Strzegom Monachijski typ I	0.35 kg (25%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2.45 g	90 min	14 %
Aroma (end of boil)	Lublin (Lubelski)	14 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	4.55 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	4.02 g	Fermentis