

# PILS

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Marynka	15 g	30 min	8.8 %
Boil	Saaz (Czech Republic)	10 g	5 min	4 %
Boil	Sladek	10 g	5 min	6.8 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	4 %
Aroma (end of boil)	slad	10 g	0 min	6.8 %