

## pils beszidzki

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13 kg (76.5%)	82 %	4
Grain	Rice, Flaked	2 kg (11.8%)	70 %	2
Grain	Briess - Carapils Malt	2 kg (11.8%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	150 g	60 min	5 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.5 %