

# Pils do sok wiśniowy

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (96.2%)	81 %	4
Grain	Biscuit Malt	0.1 kg (3.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %
Boil	Tradition	10 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis