

## Pils keg

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (11.1%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	10 %
Boil	Zula	10 g	30 min	10 %
Whirlpool	Summit	20 g	1 min	16 %