

pils sortland 2020.01.19

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.8**
- Style **Bohemian Pilsener**

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 **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
W30/70	Lager	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	3 g	Boil	15 min