

Pils2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (48.3%)	82 %	3
Grain	Viking Vienna Malt	3.5 kg (48.3%)	79 %	7
Grain	Weyermann - Acidulated Malt	0.25 kg (3.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.8 %
Boil	Perle	10 g	30 min	7.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.1 %
Boil	Tradition	10 g	30 min	6.5 %
Aroma (end of boil)	Perle	50 g	5 min	7.5 %
Aroma (end of boil)	Tradition	50 g	5 min	6.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	16 g	Fermentis