

## Pils2

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4.4**
- 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (56.3%)	82 %	3
Grain	Viking Vienna Malt	3 kg (42.3%)	79 %	7
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	9.7 %
Boil	Sybilla	15 g	25 min	6.8 %
Boil	Lublin (Lubelski)	15 g	25 min	3.7 %
Boil	Oktawia	15 g	25 min	7.1 %
Aroma (end of boil)	Sybilla	45 g	5 min	6.8 %
Aroma (end of boil)	Oktawia	45 g	5 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	45 g	5 min	3.7 %

### Yeasts

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