

pilsik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (67.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (20.3%)	79 %	16
Grain	Weyermann - Carapils	0.7 kg (9.5%)	78 %	4
Grain	zakwaszający	0.2 kg (2.7%)	--- %	6