### **Pilsik**

- Gravity 10.5 BLGABV 4.2 %
- IBU **27**
- SRM **3.2**
- Style German Pilsner (Pils)

### **Batch size**

- Expected quantity of finished beer 20 liter(s)
- Trub loss 5 %
  Size with trub loss 21 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 25.3 liter(s)

# **Mash information**

- Mash efficiency **75** %
- Liquor-to-grist ratio 3 liter(s) / kg Mash size 12.3 liter(s)
- Total mash volume 16.4 liter(s)

#### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (97.6%)	80 %	4
Grain	Płatki owsiane	0.1 kg (2.4%)	85 %	3

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %

## **Yeasts**

Name	Туре	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11.5 g	Mangrove Jack's