

pilsik & ?

- Gravity **11.7 BLG**
- ABV ---
- IBU **48**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.6 kg (89.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (5.9%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (4.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| gozdawa lager w35 | Lager | Dry | 10 g | gozdawa |
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |