

# Pilsiuo

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (93.8%)	81 %	4
Grain	Carabelge	0.2 kg (6.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Whirlpool	Hersbrucker	20 g	15 min	3 %
Boil	Marynka	10 g	10 min	10 %
Whirlpool	Marynka	30 g	15 min	10 %