

# Pilsner

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **4 %**
- Size with trub loss **62.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **73.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13.5 kg (87.1%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (12.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Sladek	50 g	30 min	6 %