

# PILZZZZZZ

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 12 kg (92.3%) | 81 %  | 4   |
| Grain | Pszeniczny | 1 kg (7.7%)   | 85 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time      | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil                | Marynka           | 50 g   | 60 min    | 10 %       |
| Aroma (end of boil) | Marynka           | 50 g   | 15 min    | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g  | 15 min    | 4 %        |
| Dry Hop             | Citra             | 100 g  | 14 day(s) | 12 %       |