

# Plisik

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- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (90.2%)	80 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.12 %
Boil	Tradition	25 g	20 min	4 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.12 %