

## PPils

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- Gravity **11.8 BLG**
- ABV ---
- IBU **39**
- SRM **6.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (33.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Lublin (Lubelski)	10 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Lager	Lager	Dry	20 g	Mauribrew

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min