

## Simple PILs

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **6.6**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **67.5 liter(s)**
- Total mash volume **90 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	22 kg (97.8%)	80 %	4
Grain	Special B Malt	0.5 kg (2.2%)	65.2 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Aroma (end of boil)	Marynka	100 g	10 min	10 %
Dry Hop	Marynka	30 g	3 day(s)	10 %