

# w1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **73**
- SRM **5.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	10 g	50 min	13 %
Aroma (end of boil)	Chinook	10 g	45 min	13 %
Aroma (end of boil)	Cascade	14 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa w 35	Lager	Dry	11.5 g	---