### **Warsztatowe Pils**

- Gravity 12.1 BLGABV 4.9 %
- IBU **20**
- SRM **3.8**
- Style German Pilsner (Pils)

### **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 3.2 liter(s) / kg
- Mash size 41.6 liter(s)
- Total mash volume 54.6 liter(s)

### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	13 kg <i>(100%)</i>	75 %	4

# Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %

#### **Yeasts**

Name	Туре	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	22 g	Gozdawa