Letnia Trzynastka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **3.2**
- 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 **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg *(83.3%)*	81 %	3
Grain	Weyermann - Carapils	0.5 kg *(10.4%)*	78 %	4
Grain	Strzegom Wiedeński	0.3 kg *(6.3%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safalager w34/70	Lager	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.