

# 1 Pils

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **4.4**
- 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 **7 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 | Cara Blonde - Castle Malting           | 0.6 kg (12%) | 85 %  | 20  |
| Grain | Castle Malting - Pilzniejszy 2-rzędowy | 4.4 kg (88%) | 85 %  | 3.5 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Spalt      | 50 g   | 60 min | 5.5 %      |
| Boil                | Saaz (USA) | 20 g   | 15 min | 3.75 %     |
| Aroma (end of boil) | Saaz (USA) | 20 g   | 3 min  | 3.75 %     |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-23 | Lager | Dry  | 11.5 g | Fermentis  |