

Big Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **5.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (66.7%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (22.2%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (11.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |