

german pilsner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (83.3%) | 81 % | 3 |
| Grain | Viking Pale Ale malt | 0.4 kg (16.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Marynka | 14 g | 50 min | 8 % |
| Boil | citra | 3 g | 50 min | 12 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 10 min | 3 % |

Notes

- Do fermentora 11,2 litra 12.3 brix.
Dec 18, 2021, 10:50 PM