

# german pilsner

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- 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*