

# Grundstücksverkehrsgenehmigungszuständigkeitsübertragungsverordnung

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Hallertau Blanc	20 g	20 min	11 %
Aroma (end of boil)	Fantasia	20 g	10 min	4.3 %
Dry Hop	Magnum	10 g	4 day(s)	13.5 %
Dry Hop	Hallertau Blanc	10 g	4 day(s)	11 %
Dry Hop	Fantasia	10 g	4 day(s)	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min