

# Grześ Pilsner

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- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **6.1**
- Style **Bohemian Pilsener**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.57 kg (76%)	80 %	4
Grain	Strzegom Monachijski typ II	0.71 kg (15.1%)	79 %	22
Grain	Bestmalz Carmel Pils	0.42 kg (8.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Marynka	15 g	20 min	15 %
Boil	Marynka	15 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	125 ml	Wyeast Labs