

# Łobibok

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **2.8**
- Style **German Pilsner (Pils)**

## 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (96.2%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.2 kg (3.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	30 min	11 %
Aroma (end of boil)	Tettnang	50 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	50 g	Fermentis

## Notes

- 63 C - 30 min  
72 C - 30 min  
*May 10, 2021, 3:30 PM*