

# Pils 1

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- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (90.2%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	22 g	60 min	14 %
Boil	Hallertau	20 g	30 min	2.9 %
Boil	saphir	20 g	15 min	2.77 %
Boil	Tettnang	20 g	5 min	1.7 %