

Pils 12 BLG

- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (95.2%) | 81 % | 5 |
| Grain | Briess - Carapils Malt | 0.2 kg (4.8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 70 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |