

Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.05 kg (81.8%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.1%) | 79 % | 16 |
| Grain | Briess - Carapils Malt | 0.3 kg (6.1%) | 74 % | 3 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Chinook | 15 g | 5 min | 13.9 % |
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| Boil | Marynka | 30 g | 60 min | 7.4 % |
| Aroma (end of boil) | Hallertau | 30 g | 5 min | 5.5 % |