

pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **5.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **23.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Mangrove Jack's CRAFT PILS	2.2 kg (56.4%)	--- %	---
Liquid Extract	Bruntal jasny	1.7 kg (43.6%)	--- %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Saaz (Czech Republic)	28 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
M54 Californian Lager	Lager	Dry	10 g	Wyeast Labs