

# pils bursztyn

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **4.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **235 liter(s)**
- Trub loss **5 %**
- Size with trub loss **246.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **297.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **189 liter(s)**
- Total mash volume **252 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	50 kg (79.4%)	82 %	4
Grain	Strzegom Wiedeński	9 kg (14.3%)	79 %	10
Grain	Weyermann - Carapils	4 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	250 g	90 min	10 %
Boil	Oktawia	200 g	30 min	7.1 %
Boil	Oktawia	300 g	15 min	7.1 %
Boil	Oktawia	310 g	5 min	7.1 %
Whirlpool	Oktawia	150 g	15 min	7.1 %