

## Pils (GR)

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (78.9%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (12.3%)	80 %	3
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	1.8 %
Boil	Marynka	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Pilsen Lager	Lager	Liquid	10 ml	Wyeast Labs