

## Pils i kelsz nowofalowy ;)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Pilzneński           | 10 kg (98%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (2%) | 78 %  | 4   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |