

## pils-m

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **5.2**
- Style **Bohemian Pilsener**

### 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (77.6%)	81 %	4
Grain	Monachijski	0.5 kg (8.6%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (8.6%)	75 %	30
Grain	Płatki pszeniczne	0.3 kg (5.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---