

Pils nowofalowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.9**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.2%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Rice, Flaked	0.5 kg (8.7%)	70 %	2
Grain	Żytni	0.25 kg (4.3%)	85 %	8
Grain	Weyermann - Pale Ale Malt	1.5 kg (26.1%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Superdelic	20 g	60 min	10 %
Boil	Superdelic	20 g	15 min	10 %
Boil	Superdelic	20 g	5 min	10 %