

# pils tomyski

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (87.6%)	81 %	4
Grain	Viking Pale Ale malt	0.2 kg (7.3%)	80 %	5
Grain	caramel hell bestmalz	0.1 kg (3.6%)	75 %	30
Grain	BESTMALZ - Best Melanoidin	0.04 kg (1.5%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	60 min	10 %
Boil	Tomyski	5 g	60 min	4 %
Boil	Tomyski	10 g	15 min	4 %
Boil	Tomyski	15 g	5 min	4 %
Whirlpool	Tomyski	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis