

# 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  |