

## Pils U

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1265 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.59 liter(s) / kg**
- Mash size **750.3 liter(s)**
- Total mash volume **959.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	175 kg (83.7%)	80.5 %	2
Grain	Munich Malt	25 kg (12%)	80 %	18
Grain	Acid Malt	4 kg (1.9%)	58.7 %	6
Grain	Briess - Carapils Malt	5 kg (2.4%)	74 %	3