

# pilsasty

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **8.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	10 kg (96.2%)	81 %	4
Grain	Strzegom Karmel 300	0.4 kg (3.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---