

# Pilsiuo #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Pilzneński         | 4 kg (80%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 %  | 10  |

## Hops

| Use for         | Name     | Amount | Time     | Alpha acid |
|-----------------|----------|--------|----------|------------|
| Boil            | lunga    | 20 g   | 60 min   | 11 %       |
| Boil            | Tettnang | 30 g   | 15 min   | 3.3 %      |
| Boil            | Tettnang | 70 g   | 1 min    | 3.3 %      |
| Dry Hop         | Mosaic   | 50 g   | 2 day(s) | 10 %       |
| Do połowy warki |          |        |          |            |
| Dry Hop         | Tettnang | 50 g   | 2 day(s) | 3.3 %      |
| Do połowy warki |          |        |          |            |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |