

# Pilstolet

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (68%)	80 %	4
Grain	Strzegom Pilzneński	0.6 kg (24%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.8 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Hallertau	35 g	1 min	4 %
Boil	Marynka	10 g	30 min	8.8 %