

Sianokosy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Rice, Flaked | 1 kg (18.2%) | 87 % | 0.7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Pacifica (NZ) | 30 g | 10 min | 4.8 % |
| Boil | Pacifica (NZ) | 30 g | 5 min | 4.8 % |
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Liberty | 30 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |