

## To pierwsze

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (91.9%)	80 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (5.1%)	72 %	4
Grain	Acid Malt	0.13 kg (2.6%)	58.7 %	6
Grain	Strzegom Karmel 300	0.02 kg (0.4%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	10 %
Boil	Sybilla	7 g	60 min	3.5 %
Boil	Lublin (Lubelski)	9 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	0.25 g	---