

Tropical Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5.3**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (65.6%)	81 %	4
Grain	Biscuit Malt	0.15 kg (4.9%)	79 %	45
Grain	Monachijski	0.4 kg (13.1%)	80 %	16
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nectaron	10 g	40 min	12.6 %
Aroma (end of boil)	nectaron	20 g	2 min	12.6 %
Dry Hop	nectaron	50 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis