

## 10,5

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **35**
- SRM **6.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (94.6%)	80.5 %	2
Grain	Caramel/Crystal Malt - 120L	0.4 kg (5.4%)	72 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	35 g	100 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	70 g	10 min	4.5 %