

#35 Puwi to moje paluwi

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski	25 g	60 min	3.8 %
Whirlpool	Hersbrucker	100 g	10 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis