

# Hoppy Pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **6.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	15 g	30 min	13.4 %
Whirlpool	Galaxy	30 g	10 min	15 %
Dry Hop	Strata	30 g	7 day(s)	13.6 %
Dry Hop	Loral	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
Saflager S-23	Lager	Dry	11.5 g	Fermentis