

Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **50.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Lager Malteurop | 8.5 kg (89.5%) | 81 % | 3 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.5%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Aroma (end of boil) | Magnum | 35 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Lager | Dry | 23 g | Fermentis |