

# Lekka rozkosz

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	12 kg (85.7%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (14.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Aroma (end of boil)	Halertau	20 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us5	Lager	Dry	11 g	---