

# Pillsss

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Nelson Sauvín	10 g	60 min	11 %
Dry Hop	Nelson Sauvín	10 g	3 day(s)	11 %
Dry Hop	Citra	20 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W 34/70	Lager	Dry	11 g	Safale