

## Pils 12 BLG

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **4.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (95.2%)  | 81 %  | 5   |
| Grain | Briess - Carapils Malt   | 0.2 kg (4.8%) | 74 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 50 g   | 70 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 0 min  | 4 %        |

### Yeasts

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