

# PILS

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **12.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61.7%)	81 %	4
Grain	Monachijski	1 kg (12.3%)	80 %	16
Grain	Caramunich® typ I	2 kg (24.7%)	73 %	80
Grain	zakwaszający	0.1 kg (1.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	70 min	13.5 %
Boil	Hallertau	30 g	40 min	4.5 %
Boil	Hallertau Blanc	30 g	20 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min