

PILS

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (82.4%) | 80 % | 2.5 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.8%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (5.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 30 g | 3 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 1 min | 4 % |
| Aroma (end of boil) | Mandarina Bavaria | 60 g | 1 min | 10 % |