

PILS

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (76.9%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 50 g | 60 min | 5 % |
| Boil | Willamette | 15 g | 15 min | 5 % |
| Boil | Willamette | 25 g | 5 min | 5 % |

Yeasts

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