

## pils beskidzki

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt    | 13 kg (76.5%) | 82 %  | 4   |
| Grain | Rice, Flaked           | 2 kg (11.8%)  | 70 %  | 2   |
| Grain | Briess - Carapils Malt | 2 kg (11.8%)  | 74 %  | 3   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau Tradition   | 150 g  | 60 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 100 g  | 10 min | 4.5 %      |