

## Pils MAC 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **8.9**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński            | 3 kg (44.8%)   | 80 %   | 4   |
| Grain | Karmelowy Jasny<br>30EBC       | 0.3 kg (4.5%)  | 75 %   | 30  |
| Grain | Acid Malt                      | 0.1 kg (1.5%)  | 58.7 % | 6   |
| Grain | Strzegom<br>Monachijski typ I  | 1 kg (14.9%)   | 79 %   | 16  |
| Grain | Strzegom Wiedeński             | 1.5 kg (22.4%) | 79 %   | 10  |
| Grain | Strzegom<br>Monachijski typ II | 0.5 kg (7.5%)  | 79 %   | 22  |
| Grain | Strzegom Karmel<br>150         | 0.2 kg (3%)    | 75 %   | 150 |
| Grain | Strzegom Karmel<br>300         | 0.1 kg (1.5%)  | 70 %   | 299 |

### Hops

| Use for | Name     | Amount | Time      | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil    | Magnum   | 33 g   | 70 min    | 13.5 %     |
| Boil    | Amarillo | 20 g   | 10 min    | 9.5 %      |
| Dry Hop | Cascade  | 40 g   | 14 day(s) | 6 %        |
| Boil    | Cascade  | 20 g   | 0 min     | 6 %        |

### Yeasts

| Name                      | Type  | Form   | Amount | Laboratory       |
|---------------------------|-------|--------|--------|------------------|
| FM30 Bohemska<br>rapsodia | Lager | Liquid | 125 ml | Fermentum Mobile |