

# Pils Niemiecki

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer tradion	25 g	60 min	6 %
Whirlpool	Hallertauer tradion	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis