

# pils v1

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- Gravity **11.7 BLG**
- ABV ---
- IBU **35**
- SRM **3.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (95.2%)	81 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (4.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	50 min	5.5 %
Boil	Hallertau	13 g	15 min	5.5 %
Boil	Hallertau	12 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	10 g	Fermentis

## Notes

- Zacieranie
    - 63°C - 30 min
    - 72°C - 30 min
    - 78°C - wygrzew
- Feb 10, 2017, 10:43 PM*