

## pils3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (89.3%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.4%) | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.3 kg (5.4%) | 75 %  | 30  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 8 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |