

# PILSAREK

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 35 g   | 60 min | 10 %       |
| Boil    | Tettnang | 20 g   | 60 min | 4 %        |

## Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 500 ml | Fermentum Mobile |