

# Pilsik

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- Gravity **14.5 BLG**
- ABV ---
- IBU **34**
- SRM **5.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (25%) | 79 %  | 10  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)     | 50 g   | 5 min  | 4 %        |
| Boil    | Saaz (Czech Republic) | 50 g   | 1 min  | 4.5 %      |
| Boil    | Marynka               | 50 g   | 10 min | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |