

Pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.9**

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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (77.6%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (17.2%) | 80 % | 5 |
| Grain | Monachijski | 0.3 kg (5.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.5 % |
| Boil | Tradition | 20 g | 40 min | 5.5 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |