

# Pilsner

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- 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 %