

# Pilsner24

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (90%)	81 %	4
Grain	Weyermann - Carapils	1 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Tettnang	100 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Diamond lager	Lager	Dry	33 g	---