

# Pilzner

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (95.2%)	80 %	4
Grain	Acid Malt	0.25 kg (4.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	21 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	79 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	10 ml	Fermentum Mobile