

Summer pils

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.7%) | 80 % | 6 |
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (70.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.8%) | 78 % | 4 |
| Grain | Corn, Flaked | 1 kg (17.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Puławski | 25 g | 50 min | 8.9 % |
| Boil | Puławski | 10 g | 20 min | 8.9 % |
| Boil | Zappa | 15 g | 15 min | 12 % |
| Whirlpool | Puławski | 15 g | 10 min | 8.9 % |
| Whirlpool | Zappa | 10 g | 10 min | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Galena | 50 g | 3 day(s) | 12 % |