

## To pierwsze

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (91%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (6.1%)	78 %	4
Grain	Acid Malt	0.06 kg (1.5%)	58.7 %	6
Grain	Strzegom Karmel 30	0.06 kg (1.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10.6 g	60 min	4 %
Boil	Sybilla	5.2 g	60 min	3.5 %