

## Wędzony pils v2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **5.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Strzegom Pilzneński	3 kg (56.6%)	80 %	4
Grain	Casle Malting Whisky Nature	1 kg (18.9%)	85 %	4
Grain	Melanoiden Malt	0.1 kg (1.9%)	80 %	39
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %