

# Nadwiślański Pils

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (96.8%)	81 %	4
Grain	Acid Malt	0.1 kg (3.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.5 %
Boil	Nadwiślański	10 g	30 min	6 %
Aroma (end of boil)	Nadwiślański	10 g	5 min	6 %
Whirlpool	Nadwiślański	30 g	20 min	6 %
Dry Hop	Nadwiślański	50 g	3 day(s)	5.9 %