

New Wave Pils

- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (85.7%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	Viking Munich II Malt	0.3 kg (5.4%)	78 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	30 min	13 %
Boil	Chinook	20 g	20 min	13 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	kw fosforowy	10 g	Mash	0 min