

# PILiSmy

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **5.2**
- Style **Classic American Pilsner**

## 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 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name        | Amount     | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pilzneński  | 4 kg (80%) | 81 %  | 4   |
| Grain | Monachijski | 1 kg (20%) | 80 %  | 22  |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Saaz (Czech Republic) | 50 g   | 60 min   | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 10 min   | 4.5 %      |
| Dry Hop             | Citra                 | 50 g   | 7 day(s) | 12 %       |

## Yeasts

| Name            | Type  | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| SafLager™ S-189 | Lager | Dry  | 11.5 g | Fermentis  |