

## Pils 1.3

- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (73.8%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6
Grain	Karmelowy Czerwony	0.2 kg (3.3%)	75 %	59
Grain	Strzegom Monachijski typ II	1 kg (16.4%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	5 g	70 min	14 %
Boil	Herkules	10 g	30 min	14 %
Boil	Herkules	20 g	10 min	14 %
Boil	Herkules	70 g	0 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile