

## Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.05 kg (81.8%)	80.5 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (10.1%)	79 %	16
Grain	Briess - Carapils Malt	0.3 kg (6.1%)	74 %	3
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	5 min	13.9 %
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Boil	Marynka	30 g	60 min	7.4 %
Aroma (end of boil)	Hallertau	30 g	5 min	5.5 %