

## Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński    | 3.3 kg (82.5%) | 81 %  | 4   |
| Grain | Monachijski 1 | 0.4 kg (10%)   | 80 %  | 16  |
| Grain | carapils      | 0.3 kg (7.5%)  | 74 %  | 3   |

### Hops

| Use for | Name                       | Amount | Time   | Alpha acid |
|---------|----------------------------|--------|--------|------------|
| Boil    | hallertauer<br>Mittelfruch | 30 g   | 60 min | 6 %        |
| Boil    | hallertauer<br>mittelfruch | 30 g   | 30 min | 6 %        |
| Boil    | hallertau mittelfruch      | 40 g   | 5 min  | 6 %        |

### Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| s 34-70 | Lager | Slant | 150 ml | ---        |