

## Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (95.2%)	82 %	4
Grain	Carahell	0.25 kg (4.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	90 min	5 %
Boil	Sazz	25 g	30 min	5 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	10 ml	Fermentum Mobile