

## Pils

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	8.4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	400 ml	---