

pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **4.2**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilzneński | 4.7 kg (94%) | 81 % | 4 |
| Grain | Carabelge | 0.2 kg (4%) | 80 % | 30 |
| Grain | Abbey Castle | 0.1 kg (2%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 30 g | 60 min | 7.4 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 10 g | 10 min | 5.6 % |
| Boil | Lublin (Lubelski) | 5 g | 5 min | 4 % |
| Whirlpool | Hallertau Mittelfruh | 5 g | 10 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|---------|--------|------------|
| Saflager W 34/70 | Lager | Culture | 2 g | --- |