

## Pils 3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	1.75 kg (87.5%)	95 %	4
Grain	Monachijski	0.25 kg (12.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Aroma (end of boil)	Tradition	5 g	20 min	6.3 %