

# pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (50%)	85 %	7
Grain	Weyermann - Pilsner Malt	6 kg (50%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis