

## Pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.9**
- Style **German Pilsner (Pils)**

### 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 **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (76.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (7.7%)	79 %	10
Grain	Weyermann - Spelt Malt	1 kg (7.7%)	81 %	6
Grain	Strzegom Karmel 30	1 kg (7.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Lubelski	50 g	20 min	3.8 %
Boil	Lublin (Lubelski)	50 g	5 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

### Notes

- Brzeczka 02.12.2022  
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