

# PILS CHMIELOWY

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (95.2%)	81 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (3.4%)	72 %	4
Grain	Weyermann Caramunich 3	0.1 kg (1.4%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.1 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	2.9 %
Aroma (end of boil)	Sybilla	30 g	10 min	6.8 %
Dry Hop	Lublin (Lubelski)	60 g	2 day(s)	2.9 %
Dry Hop	Sybilla	60 g	2 day(s)	6.8 %