

# pils niemiecki

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- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **54.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (87%)	80 %	4
Grain	Briess - Carapils Malt	1 kg (8.7%)	74 %	3
Grain	Pszeniczny	0.5 kg (4.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %