

pils3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.4%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |