

## pilsik & ?

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- Gravity **11.7 BLG**
- ABV ---
- IBU **48**
- SRM **4.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.6 kg (89.4%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (4.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa lager w35	Lager	Dry	10 g	gozdawa
Safale US-05	Ale	Dry	11.5 g	Fermentis