

# Pilsner

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	5.2 kg (100%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	75 min	8 %
Boil	Lublin (Lubelski)	40 g	40 min	3 %
Aroma (end of boil)	Puławski	20 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale