

# Pilz

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **2.8**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	45 min	4 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Ekuanot	10 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa	Ale	Slant	900 ml	---