

Rebel podwójnie chmielony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4
Grain	Briess - Munich Malt 10L	1 kg (20%)	77 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	4 %
Dry Hop	Marynka	25 g	4 day(s)	10 %