

# Warsztatowe Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **41.6 liter(s)**
- Total mash volume **54.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	13 kg (100%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	22 g	Gozdawa