Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **4.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(84.2%)*	81 %	4
Grain	Monachijski	0.5 kg *(10.5%)*	80 %	16
Grain	Carapils	0.25 kg *(5.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	9.6 %
Aroma (end of boil)	Lubelski	25 g	20 min	5.3 %
Aroma (end of boil)	Lubelski	25 g	0 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile