

## niemiec

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **2.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 11 kg (100%) | 80.5 % | 2   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 100 g  | 60 min | 4.5 %      |
| Boil    | Tradition | 100 g  | 15 min | 4.5 %      |

### Yeasts

| Name         | Type  | Form   | Amount  | Laboratory |
|--------------|-------|--------|---------|------------|
| munich lager | Lager | Liquid | 2000 ml | wyeast     |