

# New Szkop

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.7**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **61.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (87%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (8.7%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (4.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	90 min	9.4 %
Aroma (end of boil)	Citra	25 g	30 min	12 %
Aroma (end of boil)	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis