

## Pils szkop

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.9**
- 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 **5 %/h**
- Boil size **57.8 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	60 g	60 min	9.4 %
Aroma (end of boil)	lunga	40 g	30 min	9.4 %

### Yeasts

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