

Swojski PILS

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **75**
- SRM **9.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (57.1%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (4.5%) | 79 % | 16 |
| Grain | Caraaroma | 0.15 kg (2.7%) | 78 % | 400 |
| Grain | Viking Pilsner malt | 2 kg (35.7%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Comet | 30 g | 60 min | 8.3 % |
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Whirlpool | Zula | 75 g | 2 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |