

# Swojski PILS

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- 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