

# PILS #20 SZWAB

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **2.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **357 liter(s)**
- Total mash volume **459 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	102 kg (100%)	80.5 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	400 g	60 min	17.2 %
Whirlpool	Tettnanger	2500 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP860	Lager	Slant	15000 ml	White Labs

## Notes

- Zgłoszenie 11°P  
*Jun 24, 2024, 4:50 PM*