

PILS #18 SZWAB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **3**
- 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 **385 liter(s)**
- Total mash volume **495 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński Weyermann | 110 kg (100%) | 80.6 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Magnat | 620 g | 60 min | 15.6 % |
| Whirlpool | Hallertau Mittelfruh | 1500 g | 15 min | 3.8 % |
| Whirlpool | Hallertau Spalt Select | 500 g | 15 min | 5.5 % |
| Dry Hop | Hallertau Spalt Select | 3000 g | 3 day(s) | 5.5 % |

Yeasts

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