

## 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