

# Whisky

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **5.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	0.5 kg (9.1%)	74 %	3
Grain	Briess - Pilsen Malt	3 kg (54.5%)	80.5 %	2
Grain	Munich Malt	1 kg (18.2%)	80 %	18
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
SafSpirit M-1	Wheat	Dry	10 g	---