

## PILS #20 SZWAB

- 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     | 450 g  | 60 min | 17.2 %     |
| Whirlpool | Tettnanger | 2500 g | 15 min | 2.4 %      |

### Yeasts

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

### Notes

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