

# New Szkop

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **61.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (87%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (8.7%)   | 79 %  | 10  |
| Grain | Strzegom Pszeniczny | 0.5 kg (4.3%) | 81 %  | 6   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 45 g   | 90 min | 9.4 %      |
| Aroma (end of boil) | Citra | 25 g   | 30 min | 12 %       |
| Aroma (end of boil) | Citra | 25 g   | 10 min | 12 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |