

## #19 Pils lunga

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **8.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

| Type           | Name                           | Amount        | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 %  | 26  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 10.9 %     |
| Boil    | lunga | 15 g   | 30 min | 11 %       |
| Boil    | lunga | 15 g   | 15 min | 11 %       |
| Boil    | lunga | 15 g   | 5 min  | 11 %       |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |