

# A'la Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **12.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Aroma (end of boil)	Marynka	20 g	5 min	7.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	SafAle

## Notes

- 1,7kg ekstraktu do gara +4l wody dodatkowo  
1,7kg ekstraktu do fermentora  
*Nov 3, 2024, 6:51 PM*