

# Polska dot Pilsner

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **42**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (77.3%)	80 %	10
Grain	Weyermann - Carapils	0.2 kg (9.1%)	35 %	4
Grain	Strzegom Wiedeński	0.3 kg (13.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	40 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	4.5 %