

Polski pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **8.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.6 kg (100%)	87 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.3 %
Boil	Lublin (Lubelski)	50 g	25 min	4.5 %
Boil	Lublin (Lubelski)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis