

## Pseudolager S-04

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **8.8**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 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	Marynka	40 g	60 min	7.6 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	5 min	4.2 %
Aroma (end of boil)	Marynka	20 g	5 min	7.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis