#12 Pils Iunga/Saaz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- 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	Iunga	20 g	60 min	10.9 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.3 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.3 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.3 %

Yeasts

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