Pils Ale 11 blg opal/hh

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **8.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny (pilzeński 100%)	3.4 kg *(100%)*	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal DE	20 g	35 min	8.5 %
Boil	Opal DE	20 g	15 min	8.5 %
Aroma (end of boil)	Hallertau Hersbrucker DE	30 g	0 min	4.5 %
Dry Hop	Opal DE	15 g	3 day(s)	8.5 %
Dry Hop	Hallertau Hersbrucker DE	20 g	---	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	FERMENTIS

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.