

## 08 nie wiadomo co

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **103**
- SRM ---
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type        | Name                          | Amount      | Yield | EBC |
|-------------|-------------------------------|-------------|-------|-----|
| Dry Extract | WES ekstrakt<br>słodowy jasny | 3 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Hallertauer Taurus    | 30 g   | 60 min   | 12 %       |
| Boil    | Hallertauer Tradition | 50 g   | 60 min   | 7.1 %      |
| Boil    | Hallertauer Tradition | 25 g   | 30 min   | 7.1 %      |
| Boil    | Hallertauer Tradition | 25 g   | 10 min   | 7.1 %      |
| Dry Hop | Hallertauer Tradition | 30 g   | 4 day(s) | 7.1 %      |

### Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar -<br>Nottingham | Ale  | Dry  | 11 g   | Danstar    |