

#01 Pils 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **9.3**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 % | 28 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Boil | Fuggles | 20 g | 30 min | 5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 4.7 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Wheat | Dry | 5.75 g | --- |