

# Landsberger Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **8.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 |
|---------|---------|--------|-----------|------------|
| Dry Hop | Sybilla | 60 g   | 10 day(s) | 3.5 %      |
| Boil    | Sybilla | 40 g   | 30 min    | 3.5 %      |
| Boil    | Perle   | 30 g   | 60 min    | 7 %        |
| Boil    | Perle   | 15 g   | 30 min    | 7 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |

## Notes

- Uwarzone 04.03.2023  
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