

# Polskie

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- 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
Liquid Extract	Eksprakt pilzneński 20-30 EBC	4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	0 day(s)	4.5 %
Dry Hop	Marynka	15 g	0 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	Fermentis