

## 06. "Puławskie klimaty" - Pilsener

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **49**
- SRM ---
- 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 | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | lunga             | 15 g   | 60 min | 11 %       |
| Boil    | Sybilla           | 15 g   | 60 min | 3.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- uwarzone 8-04-2016r.  
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