

## 08 nie wiadomo co

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- 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 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 - Nottingham	Ale	Dry	11 g	Danstar