

## #11Pils (Pils Poznański)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us04	Ale	Dry	11.5 g	Fermentis
Fermentis Saflager W-34/70	Ale	Dry	11.5 g	Fermentis

### Notes

- rozlew do dwóch wiader w celu porównania drożdży US-04 a W-34/70  
*Feb 11, 2019, 4:09 PM*