

# PAL Pucek Antypody Lager

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny Bruntal	2.9 kg (100%)	81 %	27

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	20 g	20 min	10.6 %
Boil	Galaxy	10 g	20 min	13.3 %
Whirlpool	Rakau (NZ)	10 g	20 min	10.6 %
Whirlpool	Galaxy	20 g	20 min	13.3 %
Whirlpool	Enigma (AUS)	30 g	20 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	16 g	Fermentis