

Pils#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **8**
- Style **Classic American Pilsner**

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	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	81 %	26
Sugar	Cukier	0.5 kg (12.8%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Amora Preta	20 g	15 min	9.8 %
Aroma (end of boil)	Amora Preta	40 g	0 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis