

# Pilsko

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM ---
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (91.9%)	80 %	---
Sugar	Glukoza	0.15 kg (4.1%)	100 %	---
Dry Extract	WES ekstrakt słodowy jasny	0.15 kg (4.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.5 %
Boil	Saaz (Czech Republic)	30 g	25 min	3.4 %
Boil	Marynka	5 g	50 min	7.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	15 min	3.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Finings	Mech irlandzki	3 g	Boil	10 min