

# Polski klasyczny PILS

- Gravity **12.1 BLG**
- ABV ---
- IBU **43**
- SRM **6.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **20 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny Poldingroup	4 kg (100%)	79.3 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	35 g	45 min	8.6 %
Boil	lubelski	20 g	15 min	3 %
Boil	Sybilla	20 g	15 min	6 %
Aroma (end of boil)	lubelski	30 g	5 min	3 %
Aroma (end of boil)	Sybilla	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis