

# Polski pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **8.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 4.6 kg (100%) | 87 %  | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 7.3 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 25 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |