

# Polski Pils

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM ---
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre