

# Styczniowy Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (87.2%)	81 %	26
Liquid Extract	coobra	0.5 kg (12.8%)	81 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	Saaz (Czech Republic)	35 g	20 min	4.5 %
Boil	mittelfruh	20 g	5 min	3 %
Boil	mittelfruh	20 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Lager	Slant	300 ml	Fermentis