

Traditional

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **8.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (89.5%)	81 %	26
Adjunct	Glukoza	0.4 kg (10.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Aroma (end of boil)	Tradition	25 g	20 min	5.5 %
Dry Hop	Tradition	10 g	---	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis