

## #01 Pils 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **9.3**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	28

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Fuggles	20 g	30 min	5 %
Boil	East Kent Goldings	20 g	15 min	4.7 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	5.75 g	---