

Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.08 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Puławski | 30 g | 60 min | 8.9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |