

## peck 04

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **8.4**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.5 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Boil	Marynka	20 g	20 min	10 %
Aroma (end of boil)	Książęcy	50 g	0 min	7 %
Dry Hop	Książęcy	50 g	---	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis