

## Pils

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **82**
- SRM **9.4**
- 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	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	75 min	9.5 %
Aroma (end of boil)	Hallertau	30 g	5 min	4.3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis