

Pils Ale 11 blg opal/hh

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **8.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny (pilzeński 100%) | 3.4 kg (100%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | Opal DE | 20 g | 35 min | 8.5 % |
| Boil | Opal DE | 20 g | 15 min | 8.5 % |
| Aroma (end of boil) | Hallertau Hersbrucker DE | 30 g | 0 min | 4.5 % |
| Dry Hop | Opal DE | 15 g | 3 day(s) | 8.5 % |
| Dry Hop | Hallertau Hersbrucker DE | 20 g | --- | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | FERMENTIS |