

# Pils Chinook

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM ---
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

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

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Chinook | 30 g   | 10 min | 10 %       |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory                         |
|---------------|-------|-------|--------|------------------------------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis Division of S.I.Lesaffre |