

# Pils1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **9.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (36.2%)	80 %	45
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (25.5%)	80 %	45
Sugar	Diamant	1.8 kg (38.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	9.7 %
Boil	Sybilla	25 g	30 min	6.8 %
Boil	Lublin (Lubelski)	20 g	20 min	3.7 %
Boil	Oktawia	10 g	20 min	5.7 %
Aroma (end of boil)	Sybilla	10 g	5 min	6.8 %
Aroma (end of boil)	Oktawia	10 g	5 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	3.7 %
Aroma (end of boil)	Marynka	10 g	5 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Lager	Dry	11.5 g	---