

#11 Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **8.5**
- 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 **80 min**
- Evaporation rate **8 %/h**
- Boil size **25.5 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 | lunga | 20 g | 60 min | 10.9 % |
| Boil | East Kent Goldings | 20 g | 30 min | 4.6 % |
| Boil | East Kent Goldings | 20 g | 15 min | 4.6 % |
| Boil | Saaz | 30 g | 5 min | 4.3 % |

Yeasts

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