

# Landsberger Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **8.5**
- Style **Bohemian Pilsener**

## 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	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sybilla	60 g	10 day(s)	3.5 %
Boil	Sybilla	40 g	30 min	3.5 %
Boil	Perle	30 g	60 min	7 %
Boil	Perle	15 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Notes

- Uwarzone 04.03.2023  
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