

## Łęcka! co? ...

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **70.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	pilznenski ekstrakt słodowy	3.4 kg (85%)	80 %	621
Liquid Extract	WES ekstrakt słodowy jasny	0.6 kg (15%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Boil	izabela	10 g	15 min	5.1 %
Boil	izabela	10 g	10 min	5.1 %
Boil	izabela	10 g	5 min	5.1 %
Dry Hop	izabela	20 g	7 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	---