

peck 04

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **8.4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.5 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 20 g | 40 min | 10 % |
| Boil | Marynka | 20 g | 20 min | 10 % |
| Aroma (end of boil) | Książęcy | 50 g | 0 min | 7 % |
| Dry Hop | Książęcy | 50 g | --- | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |