

Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **8.1**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **1 %/h**
- Boil size **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (85%) | 81 % | 26 |
| Sugar | Cukier | 0.3 kg (15%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 40 min | 10 % |
| Boil | Marynka | 7 g | 15 min | 10 % |
| Boil | Sybilla | 5 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 5 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Boil | Sybilla | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |