

## Pils

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- 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