

Pils cienkusz Amerykańskie chmiele

- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 2.85 kg (89.1%) | 81 % | 26 |
| Sugar | cukier | 0.35 kg (10.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 35 g | 30 min | 12.8 % |
| Boil | Mosaic | 25 g | 5 min | 11 % |
| Boil | Centennial | 25 g | 5 min | 6.2 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | centennial | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |