

Polski pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **54**
- SRM **6.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.5 kg (100%) | 81 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | marynka | 30 g | 60 min | 9.5 % |
| Boil | sybilla | 25 g | 30 min | 5.7 % |
| Boil | Sybilla | 25 g | 15 min | 5.7 % |
| Aroma (end of boil) | sybilla | 50 g | 3 min | 5.7 % |
| Dry Hop | Sybilla | 100 g | 5 day(s) | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 200 ml | Fermentis |