

Polski pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **8.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 4.6 kg (100%) | 87 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.3 % |
| Boil | Lublin (Lubelski) | 50 g | 25 min | 4.5 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |