

# Polskie

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **8.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %
Aroma (end of boil)	Sybilla	20 g	5 min	3.5 %
Dry Hop	Sybilla	40 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis