

## Pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **8.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	2 g	Boil	10 min