

## #11Pils (Pils Poznański)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 10 kg (100%) | 81 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 15 min | 4 %        |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Fermentis us04             | Ale  | Dry  | 11.5 g | Fermentis  |
| Fermentis Saflager W-34/70 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- rozlew do dwóch wiader w celu porównania drożdży US-04 a W-34/70  
*Feb 11, 2019, 4:09 PM*