

# Jasne pełne

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **5.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.8 kg (100%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	9.7 %
Boil	Lublin (Lubelski)	30 g	20 min	3.7 %
Aroma (end of boil)	Sybilla	40 g	0 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's