

# Polski pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **54**
- SRM **6.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.5 kg (100%)	81 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	30 g	60 min	9.5 %
Boil	sybilla	25 g	30 min	5.7 %
Boil	Sybilla	25 g	15 min	5.7 %
Aroma (end of boil)	sybilla	50 g	3 min	5.7 %
Dry Hop	Sybilla	100 g	5 day(s)	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	200 ml	Fermentis