

## Polski pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **6.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (60.7%)	81 %	26
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.7 kg (25%)	99 %	9
Sugar	cukier	0.4 kg (14.3%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis