

## 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  |