

# pilzner izabella saaz

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **12.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	60 min	6.4 %
Boil	Saaz (Czech Republic)	10 g	60 min	3.3 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	3.3 %
Whirlpool	Saaz (Czech Republic)	10 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---