

## German Pils Gozdawa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **6.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | German Pils Gozdawa            | 1.7 kg (48.6%) | 81 %  | 10  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (48.6%) | 81 %  | 26  |
| Sugar          | Glukoza                        | 0.1 kg (2.9%)  | 100 % | 0   |

### Yeasts

| Name                        | Type  | Form | Amount | Laboratory |
|-----------------------------|-------|------|--------|------------|
| Drożdże hybrydowe z zestawu | Lager | Dry  | 7 g    | Gozdawa    |

### Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 180 g  | Bottling | ---  |

### Notes

- Drożdże uwodnić przez 30 minut w roztworze glukozy (100g glukozy + 200ml wody) o 30 stopniach Celsjusza. Dodać do brzeczki o temperaturze w zakresie 20-30 stopni.  
*May 17, 2021, 7:14 PM*