

Saaz Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **1.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 1 min | 4.5 % |

Yeasts

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

Notes

- na zimno poszła do fermentora herbatka chmielowa (10g chinooka na 300ml wody, gotowane godzinie) na zimno 4 dni: saaz 90g i 50g Chinook
chmilenie na zimno w temperaturz +/- 20 stopni
Nov 6, 2017, 1:52 PM