

# Polish Pilsner - ESENCJE SMAKU

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **8.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	8.9 %
Boil	Sybilla	30 g	5 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	34.5 g	Fermentis Division of S.I.Lesaffre

## Notes

- potrzeba 3 paczki drożdży !!!!

fermentacja w 12-14°C  
bez cichej  
refermentacja 12°C - 2 tygodnie  
leżakowanie 4°C - minimum 3 tygodnie  
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