

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.
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