

# piekarski eksperyment

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **7.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **10.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.35 kg (100%)	80 %	24

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	8.6 %
Boil	Sybilla	25 g	15 min	3.5 %
Dry Hop	Sybilla	25 g	5 day(s)	3.5 %
Dry Hop	Oktawia	50 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
piekarskie	Ale	Dry	20 g	---

## Notes

- eksperyment  
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