

Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 3 day(s) | 4.5 % |
| Dry Hop | Saaz Hopzoil | 2 g | 1 day(s) | 1 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Other | Gozdawa Czech Pils | 1.7 g | Boil | 20 min |

Notes

- Będę testował wydajność nowej lodówki i sterownika inkbird, zobaczymy czy uda się zrobić piwo bez wyczuwalnych wad z fermentacji.
Jul 8, 2020, 10:11 PM