

pilzner izabella saaz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **12.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Izabella | 10 g | 60 min | 6.4 % |
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 3.3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 3.3 % |
| Whirlpool | Saaz (Czech Republic) | 10 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 11 g | --- |