

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 brzezki o temperaturze w zakresie 20-30 stopni.
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