

Polish Pilsner - ESENCJE SMAKU

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **8.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|--------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (50%) | 81 % | 26 |
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Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 30 g | 60 min | 8.9 % |
| Boil | Sybilla | 30 g | 5 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 34.5 g | Fermentis Division of S.I.Lesaffre |

Notes

- potrzeba 3 paczki drożdży !!!!

fermentacja w 12-14°C
bez cichej
refermentacja 12°C - 2 tygodnie
leżakowanie 4°C - minimum 3 tygodnie
Feb 17, 2021, 8:09 AM