

# 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  
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