

# A Je To! 2024

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.3 kg (88.5%)	81 %	4
Grain	Carahell	0.3 kg (11.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.7 %
Boil	Lomik	10 g	20 min	6.2 %
Aroma (end of boil)	Lomik	15 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min