

## A może Czech?

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Fermentables

| Type           | Name                        | Amount      | Yield | EBC |
|----------------|-----------------------------|-------------|-------|-----|
| Liquid Extract | ekstrakt słodowy<br>forbake | 5 kg (100%) | --- % | --- |

### Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Marynka                  | 15 g   | 70 min | 10 %       |
| Boil                | Magnat                   | 15 g   | 70 min | 11.2 %     |
| Boil                | Sladek                   | 5 g    | 20 min | 6 %        |
| Aroma (end of boil) | Saaz (Czech<br>Republic) | 20 g   | 20 min | 4.5 %      |

### Yeasts

| Name   | Type  | Form   | Amount | Laboratory |
|--------|-------|--------|--------|------------|
| własne | Lager | Liquid | 100 ml | ---        |

### Extras

| Type        | Name    | Amount | Use for  | Time |
|-------------|---------|--------|----------|------|
| Water Agent | Glukoza | 105 g  | Bottling | ---  |