

# Kombinerkowe

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Monachijski	2.5 kg (50%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	12 g	45 min	6.8 %
Boil	Sybilla	10 g	45 min	6 %
Boil	talus	15 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis