

## Testowa warka

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **8.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	60 min	7.5 %
Boil	Marynka	10 g	30 min	7.5 %
Aroma (end of boil)	Marynka	10 g	0 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale