

xd

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | 4.6 kg (92%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.4 kg (8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Aroma Preta | 20 g | 60 min | 10 % |
| Boil | Zula | 10 g | 30 min | 8.3 % |
| Aroma (end of boil) | Zula | 20 g | 5 min | 8.3 % |
| Whirlpool | Aroma Preta | 15 g | 0 min | 10 % |
| Dry Hop | Aroma Preta | 15 g | --- | 10 % |
| Dry Hop | Zula | 20 g | --- | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Fermentis W34/70 | Lager | Dry | 11.5 g | --- |