pils na kveikach

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **9.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.5 kg *(88.2%)*	81 %	26
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.2 kg *(11.8%)*	80 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.1 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.