

## 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 |