

# Bobolus Jurajski

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- Gravity **12.1 BLG**
- ABV ---
- IBU **89**
- SRM **6.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Strzegom Pilznieński	5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13 %
Boil	Kazbek	30 g	20 min	4.6 %
Boil	Simcoe	25 g	20 min	13 %
Boil	Kazbek	30 g	5 min	4.6 %
Dry Hop	Simcoe	40 g	14 day(s)	13 %
Dry Hop	Kazbek	40 g	14 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 Bavarian Lager	Lager	Slant	250 ml	Wyeast