

# Ticho Pred Bouri

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.4**
- 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 **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (92%)	81 %	4
Grain	Caramel pils	0.25 kg (5.7%)	80 %	5
Grain	Acid Malt	0.1 kg (2.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	32 g	60 min	6.6 %
Boil	Saaz (Czech Republic)	25 g	8 min	4 %
Boil	Saaz (Czech Republic)	25 g	1 min	4 %
Whirlpool	Saaz (Czech Republic)	50 g	20 min	4 %
Whirlpool	Premiant	18 g	10 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Notes

- Zacieranie dekokcyjne dwuwarowe  
*Mar 23, 2017, 11:06 AM*