

A Je To! 2024

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.3 kg (88.5%) | 81 % | 4 |
| Grain | Carahell | 0.3 kg (11.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.7 % |
| Boil | Lomik | 10 g | 20 min | 6.2 % |
| Aroma (end of boil) | Lomik | 15 g | 0 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |