

# A Je To! 2024

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- 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 |