

# Dekokcyjna dyszka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (88.4%)	81 %	4
Grain	Viking Pale Ale malt	0.25 kg (11.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	20 min	3.75 %
Boil	Saaz (USA)	15 g	1 min	3.75 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %