

## Koncerniak w Gronie vol4

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **5.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **12 min**
- Evaporation rate **1 %/h**
- Boil size **25.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny Poldingroup	3.5 kg (87.5%)	78.5 %	14
Sugar	cukier	0.5 kg (12.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	35 g	40 min	8.6 %
Boil	Marynka	20 g	15 min	8.6 %
Boil	Lublin (Lubelski)	10 g	15 min	3 %
Boil	Sybilla	10 g	15 min	4.6 %
Aroma (end of boil)	Sybilla	40 g	5 min	4.6 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---