

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 | --- |