

## Nr 9 Polsko Czeskie Jasne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **8.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (95.8%)	81 %	26
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.15 kg (4.2%)	99 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %
Dry Hop	Saaz (Czech Republic)	50 g	---	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis