

# Pražonka

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **13.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (96.6%)	78 %	16
Grain	Briess - Midnight Wheat Malt	0.12 kg (3.4%)	55 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Aroma (end of boil)	Galaxy	15 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale