

## Weselny lager

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **6.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt jasny	3 kg (100%)	95 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %
Boil	Sybilla	20 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	20 g	Fermentis