

## #24 Krtek

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **40**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **10.3 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	20 g	30 min	5.2 %
Aroma (end of boil)	Saaz	15 g	10 min	5.2 %
Aroma (end of boil)	Saaz	15 g	5 min	5.2 %
Aroma (end of boil)	Saaz	10 g	0 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W 34/70	Lager	Dry	10 g	---

### Notes

- 6l wody destylowanej wymieszane z 6l zwykłej wody  
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