

## #34 Czeska dwunastka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **10.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz / Żatecki 2018	45 g	60 min	2.95 %
Boil	Saaz / Żatecki 2018	35 g	30 min	2.95 %
Aroma (end of boil)	Saaz / Żatecki 2018	20 g	10 min	2.95 %
Dry Hop	Saaz / Żatecki 2018	100 g	5 day(s)	2.95 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Californian Lager M54	Lager	Dry	10 g	Mangrove Jack's