

## A może Czech?

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy forbake	5 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	10 %
Boil	Magnat	15 g	70 min	11.2 %
Boil	Sladek	5 g	20 min	6 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
własne	Lager	Liquid	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Glukoza	105 g	Bottling	---