

# Bohemia Alternatywa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **10.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (63%)	100 %	45
Liquid Extract	Bruntal ekstrakt słodowy jasny	1 kg (37%)	100 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Saaz (Czech Republic)	10 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

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

## Notes

- +3 litry przegotowanej wody na rozlew (BLG: 13 -> 11)  
2x drożdże? -> M54 10g na ok. 23L  
Temp 18-20°C -> Półpiwnica (17°C)  
*Apr 9, 2022, 10:23 AM*