

# Bohemian Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **49**
- SRM **8.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (96.3%)	81 %	26
Sugar	Glukoza piwowarska	0.13 kg (3.7%)	81 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bohemie	41 g	60 min	7.76 %
Boil	Bohemie	22 g	15 min	7.76 %
Boil	Bohemie	22 g	5 min	7.76 %
Dry Hop	Bohemie	15 g	6 day(s)	7.76 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis