

# Dwunastka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (74.1%)	78 %	6
Grain	Biscuit Malt	0.3 kg (11.1%)	79 %	45
Grain	Munich Malt	0.4 kg (14.8%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	25 g	30 min	7 %
Aroma (end of boil)	Książęcy	5 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis