

# pilzneńskie

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **11.8**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pilzneński               | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Karmelowy żytni Strzegom | 1 kg (16.7%) | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 45 min | 8.7 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type  | Name | Amount | Use for | Time     |
|-------|------|--------|---------|----------|
| Other | kawa | 15 g   | Primary | 7 day(s) |