

# W dębowym gęstym listowiu

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (83.3%)	80.5 %	2
Grain	Briess - Pale Ale Malt	1 kg (16.7%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	30 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe	20 g	Secondary	14 day(s)