

A może Czech?

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM ---

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-------------|-------|-----|
| Liquid Extract | ekstrakt słodowy forbake | 5 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 70 min | 10 % |
| Boil | Magnat | 15 g | 70 min | 11.2 % |
| Boil | Sladek | 5 g | 20 min | 6 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|--------|--------|------------|
| własne | Lager | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|----------|------|
| Water Agent | Glukoza | 105 g | Bottling | --- |