

Polsko czeska kooperacja

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **25.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy pszeniczny | 1.7 kg (44.7%) | 80 % | 45 |
| Liquid Extract | Gozdawa ekstrakt słodowy amber | 1.7 kg (44.7%) | 80 % | 225 |
| Sugar | Cukier | 0.4 kg (10.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Boil | Marynka | 22 g | 10 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 70 g | 0 min | 4 % |
| Aroma (end of boil) | Saaz | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |