

## 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