

# Warka piąta

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **6.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt	4.4 kg (100%)	79.8 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	80 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	3.5 %
Boil	Saaz (Czech Republic)	40 g	15 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	3.5 %
Dry Hop	Saaz (Czech Republic)	30 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	---