

# Knežna Rubinowa i Saaz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **9.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 81 %  | 26  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnat                | 7 g    | 90 min | 14 %       |
| Boil                | Rubin                 | 10 g   | 90 min | 8.9 %      |
| Boil                | Rubin                 | 10 g   | 60 min | 8.9 %      |
| Boil                | Rubin                 | 10 g   | 45 min | 8.9 %      |
| Boil                | Saaz (Czech Republic) | 5 g    | 30 min | 2.9 %      |
| Boil                | Saaz (Czech Republic) | 5 g    | 20 min | 2.9 %      |
| Boil                | Saaz (Czech Republic) | 5 g    | 15 min | 2.9 %      |
| Boil                | Saaz (Czech Republic) | 5 g    | 10 min | 2.9 %      |
| Boil                | Saaz (Czech Republic) | 5 g    | 5 min  | 2.9 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g    | 1 min  | 2.9 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Salfager w 34/70 | Lager | Slant | 100 ml | Salfager   |