

## Porucha v pivovaru

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- Gravity **12.5 BLG**
- ABV ---
- IBU **43**
- SRM **10**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87.7%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Słód Karmelowy	0.2 kg (3.5%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	6.6 %
Aroma (end of boil)	Sladek	20 g	20 min	6.8 %
Aroma (end of boil)	Žatecki	20 g	20 min	4 %
Aroma (end of boil)	Sladek	30 g	10 min	6.8 %
Aroma (end of boil)	Žatecki	30 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	20 ml	---