

W dębowym gęstym listowiu

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (83.3%) | 80.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 1 kg (16.7%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Spice | Płatki dębowe | 20 g | Secondary | 14 day(s) |