

# Widmo

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.9**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.2%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (57.4%)	80 %	5
Grain	Biscuit Malt	0.23 kg (4.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Centennial	15 g	30 min	10.5 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Czech plis	Lager	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech irladzki	5 g	Boil	10 min