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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.6**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (92%)	81 %	4
Grain	Strzegom Karmel 30	0.4 kg (8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aroma Preta	20 g	60 min	10 %
Boil	Zula	10 g	30 min	8.3 %
Aroma (end of boil)	Zula	20 g	5 min	8.3 %
Whirlpool	Aroma Preta	15 g	0 min	10 %
Dry Hop	Aroma Preta	15 g	---	10 %
Dry Hop	Zula	20 g	---	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Dry	11.5 g	---