

## 27° czech

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **4.6**

### 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 %  | 4   |
| Grain | Pszeniczny          | 2 kg (28.6%) | 85 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 50 g   | 60 min | 8 %        |
| Boil                | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 0 min  | 4.5 %      |
| Aroma (end of boil) | Premiant              | 50 g   | 0 min  | 8 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |