

Czech pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **8.8**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **1 %/h**
- Boil size **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Premiant | 20 g | 30 min | 7.9 % |
| Boil | Premiant | 20 g | 20 min | 7.9 % |
| Boil | Premiant | 60 g | 5 min | 7.9 % |
| Boil | Saaz (Czech Republic) | 100 g | 5 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|----------|------|
| Other | cukier | 2.75 g | Bottling | --- |