

# czech streets lajt pilsss

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- SRM **2.7**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (62.5%)	80 %	4
Grain	Carahell	0.1 kg (6.3%)	77 %	26
Grain	Viking Carabody	0.1 kg (6.3%)	80 %	8
Sugar	laktoza	0.4 kg (25%)	90 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	5 g	60 min	9.8 %
Boil	Saaz (Czech Republic)	5 g	20 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.7 %
Whirlpool	Saaz (Czech Republic)	25 g	5 min	4.7 %