

## czech streets pilss

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (88.2%)  | 80 %  | 4   |
| Grain | Carahell            | 0.2 kg (5.9%) | 77 %  | 26  |
| Grain | Viking Carabody     | 0.2 kg (5.9%) | 80 %  | 8   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 15 g   | 60 min | 9.8 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 20 min | 4.7 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 4.7 %      |
| Whirlpool           | Saaz (Czech Republic) | 15 g   | 5 min  | 4.7 %      |