

## 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 %