

## czech2020

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **5.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (92.6%)	83 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (3.7%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	25 g	---	3.5 %
Boil	Premiant	5 g	80 min	6.6 %
Boil	Saaz (Czech Republic)	50 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pczech pilsner 18	Lager	Dry	10 g	---