

Czeski Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **6.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 2.5 kg (71.4%) | 81 % | 26 |
| Sugar | cukier | 1 kg (28.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 20 g | 30 min | 8.6 % |
| Boil | Premiant | 10 g | 20 min | 8.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 80 g | 5 min | 4.5 % |
| Aroma (end of boil) | Premiant | 70 g | 5 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |