

Czeski Pils

- Gravity **10 BLG**
- ABV **4 %**
- IBU **39**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **1 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 80 min | 8 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 3.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 5 min | 3.2 % |
| Aroma (end of boil) | saaz | 50 g | 0 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |