

Pils

- Gravity **12.4 BLG**
- ABV ---
- IBU **43**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (89.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.9%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 10 g | --- |