

# Pils Czeski

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	35 g	60 min	10.64 %
Aroma (end of boil)	Saaz (Czech Republic)	45 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis