

# PILS Czeski

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (70.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4
Grain	słód zakwaszający	0.2 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	80 min	5.1 %
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Saaz	50 g	15 min	1.75 %
Boil	Saaz (Czech Republic)	100 g	5 min	1.75 %