

# pils4

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **10.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (66.7%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.3%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	26 g	60 min	8.5 %
Boil	Premiant	13 g	60 min	7.5 %
Boil	Marynka	30 g	60 min	6.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	2.9 %
Boil	Saaz (Czech Republic)	10 g	15 min	2.9 %
Boil	Amarillo	10 g	10 min	7.8 %
Boil	Saaz late	10 g	10 min	1.7 %
Boil	Saaz late	10 g	5 min	1.7 %
Aroma (end of boil)	Saaz late	10 g	1 min	1.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
salfager w-34/70	Lager	Slant	300 ml	salfager