

## czeska 12

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński    | 9 kg (78.3%) | 80 %  | 4   |
| Grain | Briess - Carapils Malt | 1.5 kg (13%) | 74 %  | 3   |
| Grain | Monachijski            | 1 kg (8.7%)  | 80 %  | 16  |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Marynka | 110 g  | 60 min | 8.2 %      |
| Whirlpool | saaz    | 45 g   | 0 min  | 5.56 %     |
| Boil      | saaz    | 20 g   | 15 min | 5.56 %     |

### Yeasts

| Name                   | Type  | Form  | Amount  | Laboratory       |
|------------------------|-------|-------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 1000 ml | Fermentum Mobile |