czeski pils 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **8.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **9.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg *(100%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	3 g	90 min	7.5 %
Boil	bohemie	3 g	75 min	6 %
Boil	Premiant	3 g	60 min	7.5 %
Boil	Sladek	3 g	45 min	8.5 %
Boil	Saaz (Czech Republic)	3 g	30 min	3.5 %
Boil	Bohemie	3 g	15 min	6 %
Boil	Sladek	3 g	10 min	8.5 %
Boil	bohemie	3 g	5 min	6 %
Aroma (end of boil)	Saaz (Czech Republic)	3 g	0 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	100 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.