czeski pils 3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **2.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	90 min	12 %
Boil	Rubin	10 g	90 min	8.9 %
Boil	Premiant	22 g	90 min	7.5 %
Boil	Saaz (Czech Republic)	12 g	15 min	4.5 %
Boil	Sladek	10 g	10 min	8.5 %
Aroma (end of boil)	bohemie	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
w-34/70	Lager	Slant	100 ml	salfager

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