Pils

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg *(80%)*	81 %	4
Grain	Weyermann - Carapils	0.5 kg *(10%)*	78 %	4
Grain	Monachijski	0.5 kg *(10%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4 %
Boil	Saaz (Czech Republic)	40 g	20 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4 %
Boil	Saaz (Czech Republic)	15 g	40 min	4 %
Dry Hop	Saaz (Czech Republic)	50 g	5 day(s)	4 %