Czeski Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	25 g	60 min	10.64 %
Boil	Marynka	15 g	60 min	8.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	3.3 %
Aroma (end of boil)	Marynka	15 g	10 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min