

bo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	55 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	50 ml	White Labs