

# Czech Pilsner

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 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	6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7.1 %
Boil	Oktawia	30 g	30 min	8.7 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	3.5 %
Whirlpool	Saaz (Czech Republic)	30 g	60 min	3.5 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis