

czech streets pilss

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (88.2%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (5.9%) | 77 % | 26 |
| Grain | Viking Carabody | 0.2 kg (5.9%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 15 g | 60 min | 9.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.7 % |
| Whirlpool | Saaz (Czech Republic) | 15 g | 5 min | 4.7 % |