

# czech50L

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **60 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp 4 EBC	10 kg (92.6%)	83 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (3.7%)	79 %	16
Grain	Karamel 50 EBC	0.4 kg (3.7%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	50 g	---	3.5 %
Boil	Premiant	10 g	80 min	6.6 %
Boil	Saaz (Czech Republic)	100 g	79 min	3.5 %
Boil	Saaz (Czech Republic)	50 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pczeh pilsner 18	Lager	Dry	10 g	---