

# Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (84.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Weyermann - Carapils	0.25 kg (4.7%)	78 %	4
Grain	zakwaszający	0.1 kg (1.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Premiant	10 g	180 min	7.5 %
Boil	Premiant	50 g	80 min	7.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- W garze 29 litrów o ekstrakcie 11,5 blg (przed gotowaniem).  
Zacieranie dekokcyjne dwuwarowe.  
*Dec 23, 2017, 7:14 PM*