

# Czeski Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.55 kg (89.5%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (8.8%)	78 %	4
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	80 min	12.9 %
Boil	Saaz (Czech Republic)	30 g	20 min	2.2 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	2 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min