

Czeski Pils

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **7.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (79.1%) | 81 % | 26 |
| Grain | Weyermann - Carapils | 0.15 kg (7%) | 1 % | 4 |
| Sugar | cukier | 0.3 kg (14%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 17 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 13 g | 15 min | 3.98 % |
| Boil | Saaz (Czech Republic) | 8 g | 10 min | 3.98 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 18 g | 5 min | 3.98 % |

Yeasts

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