

Czeski Pils v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **6.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (90.9%)	80 %	15
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.15 kg (4.5%)	99 %	9
Sugar	cukier	0.15 kg (4.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8.6 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	60 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	100 g	5 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis