

# Czeski Pilsner

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.9 kg (73.1%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (6%)	78 %	4
Grain	Strzegom Monachijski typ I	1.4 kg (20.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	50 min	8 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Culture	1200 g	Fermentis