

# Skoda

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking malt	5 kg (90.9%)	80 %	4
Grain	Pszeniczny Viking Malt	0.5 kg (9.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.5 %
Aroma (end of boil)	Simcoe USA	30 g	15 min	14.1 %
Dry Hop	Citra USA	30 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska Rapsodia	Lager	Slant	100 ml	---