

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	60 min	8 %
Boil	Saaz (Czech Republic)	30 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	1 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	---