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- Gravity **12.4 BLG**
 - ABV **5 %**
 - IBU **41**
 - 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
First Wort	Saaz (Czech Republic)	10 g	---	3.5 %
Boil	Premiant	5 g	60 min	8 %
Boil	Saaz (Czech Republic)	100 g	60 min	3.5 %