

# Czech Pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **8.3**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	50 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	50 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis