

czeska 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **7.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **50.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (88.9%) | 80 % | 4 |
| Grain | Caramunich | 1 kg (11.1%) | 74 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 6 % |
| Boil | Magnum | 50 g | 10 min | 13 % |
| Boil | saaz | 50 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 760 ml | Fermentum Mobile |