

## czeska 12

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (78.3%)	80 %	4
Grain	Briess - Carapils Malt	1.5 kg (13%)	74 %	3
Grain	Monachijski	1 kg (8.7%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	110 g	60 min	8.2 %
Whirlpool	saaz	45 g	0 min	5.56 %
Boil	saaz	20 g	15 min	5.56 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	1000 ml	Fermentum Mobile