

czeski pils 1

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **9.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2.3 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 10 g | 80 min | 7.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| salfager w-34/70 | Lager | Dry | 11 g | salfager |