

Czeski Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **5.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Monachijski | 0.8 kg (16%) | 80 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (4%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Tettnang | 30 g | 30 min | 4 % |
| Aroma (end of boil) | Tettnang | 20 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 250 ml | Fermentum Mobile |