

## czeski pils 3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 81 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 5 g    | 90 min | 12 %       |
| Boil                | Rubin                 | 10 g   | 90 min | 8.9 %      |
| Boil                | Premiant              | 22 g   | 90 min | 7.5 %      |
| Boil                | Saaz (Czech Republic) | 12 g   | 15 min | 4.5 %      |
| Boil                | Sladek                | 10 g   | 10 min | 8.5 %      |
| Aroma (end of boil) | bohemie               | 10 g   | 5 min  | 6 %        |

### Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| w-34/70 | Lager | Slant | 100 ml | salfager   |