

## Czeski Pils #4

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5 kg (100%)	80 %	3.85

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	7 g	60 min	11.12 %
Boil	lunga	30 g	60 min	12.4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis