

# Czeski Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (8.3%)	78 %	4
Grain	Monachijski	0.4 kg (8.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	40 min	14 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis