

# Czeski pils

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **5.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%)  | 82 %  | 4   |
| Grain | Karmelowy Czerwony  | 0.5 kg (9.1%) | 75 %  | 59  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil                | Lublin (Lubelski)     | 40 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski)     | 20 g   | 15 min | 4 %        |
| Whirlpool           | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 15 g   | Fermentis  |