

# Czeski Pils

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (87%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (8.7%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	15 min	4.5 %
Boil	Premiant	50 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	20 g	Mangrove Jack's