

# Czeski pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (84%)	90 %	4
Grain	Carahell	0.3 kg (5%)	77 %	26
Grain	Strzegom Monachijski typ I	0.5 kg (8.4%)	79 %	16
Grain	zakwaszający	0.15 kg (2.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	11.5 %
Boil	Sladek	20 g	20 min	8.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis