

# Czeski Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (90.9%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.35 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 30 g   | 70 min | 3.1 %      |
| Boil                | Saaz (Czech Republic) | 30 g   | 15 min | 3.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g   | 5 min  | 3.1 %      |

## Yeasts

| Name                                  | Type  | Form   | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 200 ml | White Labs |

## Notes

- fermentacja burzliwa 12°C - (14 - 21 dni )  
fermentacja Cicha 5°C (14 dni )  
leżakowanie 5°C (30 dni )  
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