

Jozin z bazin

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.7**
- 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 **75 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	Pilzneński	5.25 kg (95.5%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Slant	300 ml	White Labs