

## Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **8.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	39 g	30 min	8.59 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.27 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	3.27 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Wheat	Dry	18 g	---