

# Pils czeski

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (86%)	81 %	4
Grain	Viking Munich Malt	0.5 kg (10.8%)	78 %	18
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	60 min	8 %
Boil	Premiant	25 g	10 min	8 %
Aroma (end of boil)	Premiant	35 g	0 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %