

Pilsner

- Gravity **12.4 BLG**
- ABV ---
- IBU **1**
- SRM ---
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **5 min**
- Evaporation rate **1 %/h**
- Boil size **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------|--------------|-------|-----|
| Liquid Extract | Coopers Pilsner 86 Days | 1.7 kg (50%) | --- % | --- |
| Liquid Extract | Ekstrakt słodowy jasny | 1.7 kg (50%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|-----------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 5 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 3 g | 10 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry | 11.5 g | --- |