

Teplovodické svetle pivo

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.1**
- Style **Bohemian Pilsener**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (92.1%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (7.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 30 g | 60 min | 3.75 % |
| Boil | Saaz (USA) | 30 g | 15 min | 3.75 % |
| Aroma (end of boil) | Saaz (USA) | 40 g | 1 min | 3.75 % |