Czeski Pils

- Gravity **11.7 BLG**
- ABV **---**
- IBU **29**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safales W-34/70	Ale	Dry	11.5 g	---