

## 27° czech

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **4.6**

### 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %
Aroma (end of boil)	Premiant	50 g	0 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale