

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **13.5 %/h**
- Boil size **15.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.875 kg (75%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (10%)	78 %	4
Grain	Monachijski	0.25 kg (10%)	80 %	16
Grain	Pszeniczny	0.125 kg (5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	18 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	20 min	3.7 %
Boil	Saaz (Czech Republic)	15 g	5 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis