

## Czeska 13

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **9.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 5.1 kg (100%) | 81 %  | 26  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)     | 40 g   | 60 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 40 g   | 30 min | 4.5 %      |
| Boil    | Zula                  | 40 g   | 5 min  | 7 %        |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis  |