

# 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 | ---        |