

Czeski Pils 2020

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **47**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.65 kg (98.1%)	81 %	4
Grain	Acid Malt	0.05 kg (1.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.7 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min