

CZESKI PILS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (80%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (19%) | 80 % | 16 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.05 kg (1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 40 ml | White Labs |