

# Czeski Pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **3.4**
- 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 **6 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (11.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	45 min	4.5 %
Aroma (end of boil)	Premiant	50 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11.5 g	Mangrove Jack's