

# Czeski Pils homebrewing bohemian

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (72.2%)	80 %	4
Grain	Weyermann - Carapils	0.45 kg (9.3%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (16.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile