

# Czeski Pilsner

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **3.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Wayermann Eraclea	5.5 kg (100%)	80.5 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	90 min	10.7 %
Boil	Sladek	25 g	45 min	7.9 %
Boil	Saaz (Czech Republic)	55 g	15 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	44 g	Fermentis