

# CZESKI PILSNER

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (74.8%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	22
Grain	Weyermann - Carapils	0.25 kg (4.7%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	25 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	125 ml	White Labs