

## Pils

- Gravity **10 BLG**
- ABV ---
- IBU **48**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                   | Amount      | Yield  | EBC |
|-------|------------------------|-------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (100%) | 80.5 % | 4   |

### Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min   | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 50 g   | 30 min   | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min   | 4.5 %      |
| Boil    | Kazbek                | 100 g  | 10 min   | 4.6 %      |
| Dry Hop | Kazbek                | 100 g  | 5 day(s) | 4.6 %      |
| Dry Hop | Saaz (Czech Republic) | 100 g  | 5 day(s) | 4.5 %      |

### Yeasts

| Name                | Type  | Form  | Amount | Laboratory  |
|---------------------|-------|-------|--------|-------------|
| Wyeast - Czech Pils | Lager | Slant | 100 ml | Wyeast Labs |