

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 | Viking Pilsner malt | 5 kg (100%) | 82 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 10 g   | 60 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 3.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 30 min | 3.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 3.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 1 min  | 3.5 %      |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 10 g   | ---        |