

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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	Briess - Pilsen Malt	4.5 kg (90%)	80.5 %	2
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	30 min	8.3 %
Boil	Oktawia	30 g	5 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1 ml	Fermentum Mobile