

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (82.6%)	81 %	4
Grain	Monachijski	0.4 kg (8.7%)	80 %	16
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	33 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.11 %
Boil	Saaz (Czech Republic)	25 g	5 min	3.11 %
Whirlpool	Saaz (Czech Republic)	25 g	5 min	3.11 %