

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **13.5 %/h**
- Boil size **15.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 1.875 kg (75%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (10%)  | 78 %  | 4   |
| Grain | Monachijski          | 0.25 kg (10%)  | 80 %  | 16  |
| Grain | Pszeniczny           | 0.125 kg (5%)  | 85 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Iunga                 | 18 g   | 60 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 15 g   | 20 min | 3.7 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 5 min  | 3.7 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 3.7 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |