

czeska 12

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 9 kg (78.3%) | 80 % | 4 |
| Grain | Briess - Carapils Malt | 1.5 kg (13%) | 74 % | 3 |
| Grain | Monachijski | 1 kg (8.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 110 g | 60 min | 8.2 % |
| Whirlpool | saaz | 45 g | 0 min | 5.56 % |
| Boil | saaz | 20 g | 15 min | 5.56 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 1000 ml | Fermentum Mobile |