

# czeski pils 1

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **9.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.3 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	80 min	7.5 %
Boil	Saaz (Czech Republic)	10 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
salfager w-34/70	Lager	Dry	11 g	salfager