

Czeski Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 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 | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 16 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| safales W-34/70 | Ale | Dry | 11.5 g | --- |

Notes

- Fermentacja:
Fermentacja 9oC - 23 dni
Lagerowanie 0oC - 2 miesiące
Jan 28, 2018, 9:11 PM