

czeski pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (94.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (5.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 15 min | 3.11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 3.11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 30 ml | Fermentum Mobile |