

# CZESKI PILS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (80%)	81 %	4
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.05 kg (1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	40 ml	White Labs