

# Czeski pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **5.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Karmelowy Czerwony	0.5 kg (9.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Saaz (Czech Republic)	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	15 g	Fermentis