

# Czeski Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **6.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2.5 kg (71.4%)	81 %	26
Sugar	cukier	1 kg (28.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	30 min	8.6 %
Boil	Premiant	10 g	20 min	8.6 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	80 g	5 min	4.5 %
Aroma (end of boil)	Premiant	70 g	5 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis