

Czeski Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (87%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 15 min | 4.5 % |
| Boil | Premiant | 50 g | 30 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 20 g | Mangrove Jack's |