

# Czeski Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.35 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	70 min	3.1 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.1 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	5 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	200 ml	White Labs

## Notes

- fermentacja burzliwa 12°C - (14 - 21 dni )  
fermentacja Cicha 5°C (14 dni )  
leżakowanie 5°C (30 dni )  
*Jul 21, 2019, 10:59 PM*