

# Czeski pilzner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **48**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.75 kg (76.1%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (10.9%)	78 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.3 kg (13%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.3 %
Boil	Saaz (Czech Republic)	12 g	45 min	5.2 %
Boil	Saaz (Czech Republic)	12 g	30 min	5.2 %
Boil	Saaz (Czech Republic)	12 g	15 min	5.2 %
Boil	Saaz (Czech Republic)	12 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	15 ml	Fermentum Mobile