

Jozin z bazin

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 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 | Pilzneński | 5.25 kg (95.5%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (4.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Slant | 300 ml | White Labs |