

# Pils Czeski

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Agnus                 | 35 g   | 60 min | 10.64 %    |
| Aroma (end of boil) | Saaz (Czech Republic) | 45 g   | 10 min | 3.3 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis  |