

## 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®<br>2,5-4,5 EBC<br>Weyermann    | 1.75 kg (76.1%) | 80 %  | 4   |
| Grain | Weyermann -<br>Carapils                      | 0.25 kg (10.9%) | 78 %  | 4   |
| Grain | Monachijski typ II<br>20-25 EBC<br>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<br>Republic) | 12 g   | 45 min | 5.2 %      |
| Boil    | Saaz (Czech<br>Republic) | 12 g   | 30 min | 5.2 %      |
| Boil    | Saaz (Czech<br>Republic) | 12 g   | 15 min | 5.2 %      |
| Boil    | Saaz (Czech<br>Republic) | 12 g   | 0 min  | 5.2 %      |

### Yeasts

| Name                      | Type  | Form   | Amount | Laboratory       |
|---------------------------|-------|--------|--------|------------------|
| FM30 Bohemska<br>rapsodia | Lager | Liquid | 15 ml  | Fermentum Mobile |