

Czech Pilsner

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 6 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Perle | 20 g | 60 min | 7.1 % |
| Boil | Oktawia | 30 g | 30 min | 8.7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 15 min | 3.5 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 60 min | 3.5 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 5 day(s) | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |