

# Czeski Pils

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **39**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **1 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	80 min	8 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.2 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	3.2 %
Aroma (end of boil)	saaz	50 g	0 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis