

# Czeski Pils

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **7.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (79.1%)	81 %	26
Grain	Weyermann - Carapils	0.15 kg (7%)	1 %	4
Sugar	cukier	0.3 kg (14%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10 %
Boil	Saaz (Czech Republic)	13 g	15 min	3.98 %
Boil	Saaz (Czech Republic)	8 g	10 min	3.98 %
Aroma (end of boil)	Saaz (Czech Republic)	18 g	5 min	3.98 %

## Yeasts

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