

Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **8.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 39 g | 30 min | 8.59 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 3.27 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 10 min | 3.27 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Us 05 | Wheat | Dry | 18 g | --- |