Pils czeski nr 2

- Gravity **12.6 BLG**
- ABV **---**
- IBU **25**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(72.6%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(16.1%)*	79 %	16
Grain	Weyermann - Carapils	0.5 kg *(8.1%)*	78 %	4
Grain	zakwaszający	0.2 kg *(3.2%)*	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.