

# Teplovodické svetle pivo

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (92.1%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	60 min	3.75 %
Boil	Saaz (USA)	30 g	15 min	3.75 %
Aroma (end of boil)	Saaz (USA)	40 g	1 min	3.75 %