

## czeska 12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **7.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **50.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (88.9%)	80 %	4
Grain	Caramunich	1 kg (11.1%)	74 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	6 %
Boil	Magnum	50 g	10 min	13 %
Boil	saaz	50 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	760 ml	Fermentum Mobile