Czeski Pils po swojemu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **5.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(87.7%)*	81 %	4
Grain	Słód karmelowy Carmel - Malteurop	0.2 kg *(3.5%)*	20 %	115
Grain	Słód MONACHIJSKI JASNY Viking Malt	0.5 kg *(8.8%)*	78 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %
Boil	szyszka	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
safales W-34/70	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	skurka z cytryny	10 g	Boil	10 min