

# Czeski Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilzneński           | 2.55 kg (89.5%) | 81 %   | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (8.8%)  | 78 %   | 4   |
| Grain | Acid Malt            | 0.05 kg (1.8%)  | 58.7 % | 6   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 12 g   | 80 min | 12.9 %     |
| Boil                | Saaz (Czech Republic) | 30 g   | 20 min | 2.2 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 2 min  | 2.2 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1 ml   | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 15 min |