

## #06 Czeski Pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **67 C**, Time **20 min**
- Temp **67 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **67C**
- Sparge using **-9 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilzneński lager	3.8 kg (84.4%)	80 %	3
Grain	Słodownia Strzegom - monachijski I	0.5 kg (11.1%)	79 %	12
Grain	Carahell	0.15 kg (3.3%)	75 %	24
Grain	Weyermann - Acidulated Malt	0.05 kg (1.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	70 min	9.5 %
Boil	Kazbek	50 g	0 min	6 %
Boil	Tradition	10 g	20 min	5.5 %
Boil	Marynka	10 g	50 min	9.5 %
Boil	Tradition	20 g	10 min	5.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W34/70	Lager	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Miech irlandzki	5 g	Boil	15 min