

Czech Pils 2025 CKPD

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (82.9%)	82 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (9.8%)	79 %	16
Grain	Viking - Carabody	0.3 kg (7.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4.9 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.9 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.9 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Slant	100 ml	Wyeast Labs

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda 28L 20L RO + 8L kranowa
kwas mlekowy 3 ml całość
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