

czech pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **2.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------|-------|-----|
| Grain | Casle Malting Whisky Nature | 4 kg (100%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 60 min | 6.6 % |
| Boil | Marynka | 10 g | 30 min | 6.6 % |
| Boil | Premiant | 20 g | 30 min | 6.6 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 3.1 % |
| Boil | Saaz (Czech Republic) | 50 g | 5 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |