

# Czeski Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.4**
- 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 **13 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.5 kg (89.9%)	80.5 %	3
Grain	Strzegom Monachijski typ II	0.1 kg (3.6%)	79 %	22
Grain	Weyermann - Carapils	0.1 kg (3.6%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.08 kg (2.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Boil	Saaz (Czech Republic)	20 g	30 min	4 %
Boil	Saaz (Czech Republic)	10 g	10 min	4 %
Boil	Saaz (Czech Republic)	10 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	10.5 g	fermentis

## Extras

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