

# czeski pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **2.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.2 kg (96.3%)	80.5 %	2
Grain	Acid Malt	0.2 kg (3.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34	Lager	Dry	22 g	fermentis