

# Czeski pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **42.1 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 9 kg (92%)   | 81 %  | 4   |
| Grain | Cara-Pils/Dextrine | 0.79 kg (8%) | 72 %  | 4   |

## Hops

| Use for             | Name                  | Amount  | Time   | Alpha acid |
|---------------------|-----------------------|---------|--------|------------|
| Boil                | Magnum                | 56.25 g | 60 min | 11.7 %     |
| Boil                | Saaz (Czech Republic) | 45 g    | 30 min | 3 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 33.75 g | 0 min  | 3 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 450 ml | Fermentis  |