

Czeski pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **15 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Sladek | 25 g | 70 min | 6.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 150 ml | Fermentum Mobile |