

# Czeski Pils v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt        | 4.2 kg (85.7%) | 82 %   | 4   |
| Grain | caram                      | 0.5 kg (10.2%) | 78 %   | 4   |
| Grain | Acid Malt                  | 0.1 kg (2%)    | 58.7 % | 6   |
| Grain | BESTMALZ - Best Melanoidin | 0.1 kg (2%)    | 75 %   | 71  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Rubin                 | 25 g   | 60 min | 9 %        |
| Boil                | Saaz (Czech Republic) | 25 g   | 30 min | 4 %        |
| Boil                | Saaz (Czech Republic) | 25 g   | 15 min | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 0 min  | 4 %        |

## Yeasts

| Name                  | Type  | Form   | Amount  | Laboratory  |
|-----------------------|-------|--------|---------|-------------|
| wyeast - munich lager | Lager | Liquid | 2000 ml | Wyeast Labs |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 0.5 g  | Boil    | 20 min |