

# Czeski Pilsener

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (87.2%)	80 %	4
Grain	Bestmalz Carmel Pils	1 kg (11.6%)	75 %	5
Grain	Bestmalz zakwaszający	0.1 kg (1.2%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Saaz (Czech Republic)	25 g	60 min	4 %
Boil	Saaz (Czech Republic)	25 g	30 min	4 %
Boil	Saaz (Czech Republic)	50 g	5 min	4 %
Dry Hop	Saaz (Czech Republic)	100 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	1400 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min