

# czeski pilss

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt pilzneński | 6 kg (85.7%)  | 82 %  | 4   |
| Grain | Płatki owsiane                 | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain | Strzegom Wiedeński             | 0.5 kg (7.1%) | 79 %  | 10  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 40 g   | 60 min | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g   | 5 min  | 4.5 %      |
| Aroma (end of boil) | Premiant              | 35 g   | 5 min  | 7.8 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |        |      |        |
|--------|-----------|--------|------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |
|--------|-----------|--------|------|--------|