

# Czeski Pilsner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **11.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.67 kg (79.9%)	81 %	4
Grain	Briess - Pale Ale Malt	0.25 kg (12%)	80 %	7
Grain	Monachijski	0.17 kg (8.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.1 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	5 g	Fermentis