

Czeski Pilsner 2021

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.4**
- 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 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (72.9%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.4%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 20 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 50 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 0 min | 4.5 % |