

# Czeski Pilsner

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **80.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.6 liter(s)**
- Total mash volume **59.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **44.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **51.1 liter(s)** of **76C** water or to achieve **80.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	14.36 kg (96.5%)	81 %	4
Grain	Acid Malt	0.52 kg (3.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	54.07 g	70 min	13.5 %
Boil	Saaz (Czech Republic)	64.88 g	60 min	4 %
Boil	Saaz (Czech Republic)	72.1 g	10 min	4 %
Boil	Saaz (Czech Republic)	64.88 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	407.33 ml	Wyeast Labs