

Host a ryba třetí den smrdí - Czeski Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.1**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (20.2%)	79 %	10
Grain	Weyermann - Carapils	0.25 kg (5.1%)	78 %	4
Sugar	Maltodekstryna	0.2 kg (4%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8.5 %
Boil	Premiant	15 g	20 min	8.5 %
Aroma (end of boil)	Premiant	18 g	10 min	8.5 %
Whirlpool	Premiant	15 g	10 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

Notes

- Dekokcja jednowarowa z 72 na 78.
Sep 26, 2023, 9:28 AM