

## Pils czeski nr 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **69 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **78C**
- Sparge using **80.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	20 kg (87%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (13%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %
Boil	Marynka	100 g	60 min	10 %
Boil	Saaz (Czech Republic)	90 g	5 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	48 g	Fermentis