

Pils czeski - saaz

- Gravity **10.2 BLG**
- ABV ---
- IBU **24**
- SRM **4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (80.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.5%)	79 %	14
Grain	Briess - 2 Row Carapils Malt	0.25 kg (5.7%)	75 %	4
Grain	zakwaszający	0.1 kg (2.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min

Notes

- Fermentacja burzliwa - 10°C - 18 dni
Lagerowanie - 0-2°C - 20 dni
Leżakowanie - 2-4°C - około 4 miesiące
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- - 55°C - 10min
- 63°C - 20min
- Odebrana 1/3 zacieru
- 72°C - 20 min. dekoka
- 100°C - 15 min dekoka
- 72°C - 25 min
- 76°C - 5 min
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