

Pilsik Czeski v3

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **9 %/h**
- Boil size **43.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5.5 kg (74.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%) | 79 % | 16 |
| Grain | Carahell | 0.4 kg (5.4%) | 77 % | 26 |
| Grain | Briess - Carapils Malt | 0.5 kg (6.8%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 80 g | 80 min | 3.2 % |
| Boil | Marynka | 25 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 45 g | 10 min | 3.3 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 6 day(s) | 3.2 % |
| Whirlpool | Saaz (Czech Republic) | 25 g | 0 min | 3.2 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| Gozdawa - Czech Pilsner | Lager | Slant | 300 ml | --- |