

# pilsner czeski

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- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.4%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (2.2%)	80 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (4.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10.5 %
Boil	Saaz (Czech Republic)	20 g	25 min	2.9 %
Boil	Saaz (Czech Republic)	10 g	10 min	2.9 %
Boil	Saaz (Czech Republic)	20 g	0 min	2.9 %
Boil	Magnum	5 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

## Notes

- 12 blg - 3 blg burzliwa miesiąc 11C  
lagerowanie 0-3 C miesiąc  
23l  
zabutelkowano 28.12.16  
dodano 138g cukru / 3gr na 0,5l  
refermentacja w 10C  
*Nov 5, 2016, 6:33 AM*