

# Czech Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (87.5%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (12.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	20 g	60 min	3.2 %
Boil	East Kent Goldings CP	25 g	60 min	6.8 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.2 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.2 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	0 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11.5 g	Mangrove Jack's

## Notes

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

- Woda:  
Zacieranie 16L RO + 1L kran -> 2 ml kwas mlekowy  
Wysładzanie 9+1 L -> 2 ml kwas mlekowy  
*May 29, 2024, 9:21 AM*