

# Czeski pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**
- Temp **52 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (76.9%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.2 kg (23.1%) | 79 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4.6 %      |
| Boil    | Lublin (Lubelski) | 40 g   | 15 min | 4.6 %      |
| Boil    | Magnum            | 40 g   | 10 min | 13.5 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safale W34/70 | Lager | Dry  | 20 g   | Fermentis  |