

czeski pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (87%) | 80 % | 4 |
| Grain | Weyermann - Light Munich Malt | 0.5 kg (10.9%) | 82 % | 14 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | vital | 15 g | 60 min | 13 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|---------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |
|---------------------------|-------|--------|--------|------------------|