Czech Pils II

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **5.2**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(83.3%)*	82 %	4
Grain	Weyermann - Acidulated Malt	0.5 kg *(8.3%)*	80 %	6
Grain	Simpsons - Caramalt	0.5 kg *(8.3%)*	76 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	60 min	6.8 %
Aroma (end of boil)	Saaz (Czech Republic)	90 g	0 min	3.27 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis