

Pilsner czeski

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Castle Malting	4.3 kg (86%)	81 %	4
Grain	Monachijski	0.4 kg (8%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	40 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	40 g	20 min	3.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	4 g	Boil	5 min