Czech Pils

- Gravity **11.9 BLG**
- ABV **---**
- IBU **35**
- SRM **2.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.2 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 **15.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg *(100%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20.13 g	60 min	7.1 %
Boil	Saaz (Czech Republic)	24.95 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	24.95 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	100.6 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	9.92 g	Boil	5 min

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