czeski pilsner

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **38 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **20 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg *(95.7%)*	80 %	4
Grain	Biscuit Malt	0.2 kg *(4.3%)*	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	5 %
Boil	Lublin (Lubelski)	30 g	10 min	6 %
Boil	Hallertau	10 g	5 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa z pilsa	Lager	Slant	1000 ml	---

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