

# Czeski Pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **80.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.6 liter(s)**
- Total mash volume **59.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **44.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **51.1 liter(s)** of **76C** water or to achieve **80.8 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount           | Yield  | EBC |
|-------|-----------------------------------|------------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 14.36 kg (96.5%) | 81 %   | 4   |
| Grain | Acid Malt                         | 0.52 kg (3.5%)   | 58.7 % | 6   |

## Hops

| Use for | Name                  | Amount  | Time   | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil    | Magnum                | 54.07 g | 70 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 64.88 g | 60 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 72.1 g  | 10 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 64.88 g | 0 min  | 4 %        |

## Yeasts

| Name                | Type  | Form   | Amount    | Laboratory  |
|---------------------|-------|--------|-----------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 407.33 ml | Wyeast Labs |