#085 Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **15 min**
- Temp **720 C**, Time **10 min**
- Temp **1000 C**, Time **25 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **10 min** at **720C**
- Keep mash **25 min** at **1000C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.4 kg *(93.6%)*	82 %	4
Grain	Viking Malt dekstrynowy	0.3 kg *(6.4%)*	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.3 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.3 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min