

Czech Pilsner

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	2.2 kg (46.8%)	80 %	5
Grain	BESTMALZ - Best Pilsen	1.3 kg (27.7%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	1 kg (21.3%)	80.5 %	9
Grain	Strzegom Pszeniczny	0.2 kg (4.3%)	81 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	8.8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	30 g	20 min	4.5 %
Whirlpool	Saaz (Czech Republic)	20 g	10 min	4.5 %