Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.3 kg *(94.6%)*	80 %	4
Grain	Weyermann - Carapils	0.3 kg *(5.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	55 min	10.8 %
Boil	Tradition	30 g	15 min	4.3 %
Boil	Hallertau Mittelfruh	30 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2208 Munich Lager	Ale	Slant	150 ml	Wyeast Labs

Notes

- Fermentacja w lodówce 9°C- 14 dni
  Przerwa diacetylowa 16° C 3 dni
  Cicha 8-9°C 14 dni
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