

Pils czeski

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński barke	2.15 kg (54.4%)	81 %	4
Grain	Pilzneński zero viking	1.8 kg (45.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	17 g	80 min	12.4 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %

Notes

- - 55°C - 10min
- - 65°C - 20min
- - Odebrana 1/3 zacieru

- 73°C - 15 min. dekocht

- 100°C - 20 min dekocht

- 72°C - 30 min

- 78°C - 0 min

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