

Czeski Pilsner 12 BLG

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.4 kg (75.6%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (8.9%)	78 %	4
Grain	Słód pszeniczny Bestmalz	0.7 kg (15.6%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	50 min	8 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	20 g	Gozdawa