

Czeski pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **15 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	70 min	6.8 %
Boil	Saaz (Czech Republic)	20 g	20 min	4 %
Boil	Saaz (Czech Republic)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	150 ml	Fermentum Mobile