

## #138 Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **16 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.2 kg (3.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	25 g	60 min	10 %
Aroma (end of boil)	Cascade PL	25 g	15 min	5.5 %
Whirlpool	Cascade PL	25 g	1 min	5.5 %
Whirlpool	Izabela	25 g	1 min	5.8 %
Whirlpool	Puławski	25 g	1 min	8.6 %
Whirlpool	Iunga	25 g	1 min	10 %
Whirlpool	Lublin (Lubelski)	15 g	1 min	4.8 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	250 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	WhirlFloc	2.5 g	Boil	12 min
Other	Pożywka dla drożdży	2.6 g	Boil	10 min