

#146 Czeski Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **16 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **66 C**, Time **28 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **28 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (72.8%)	82 %	4
Grain	Weyermann - Carapils	0.76 kg (11.8%)	78 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (10.8%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.3 kg (4.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	28 g	60 min	10 %
Aroma (end of boil)	lunga	30 g	10 min	9.2 %
Aroma (end of boil)	lunga	84 g	1 min	9.2 %
Dry Hop	Saaz (Czech Republic)	200 g	4 day(s)	3.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min
Other	Pożywka dla drożdży	2.6 g	Boil	10 min
Other	Witamina C	3.5 g	Secondary	7 day(s)