

Czech Pils

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.9 kg (87.5%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (7.1%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.4%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Tettnang	50 g	60 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis