

# Czech Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **5.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE/PILS	4.5 kg (78.9%)	75 %	5
Grain	Monachijski typ1	1 kg (17.5%)	75 %	20
Grain	Viking Caramel 50	0.2 kg (3.5%)	75 %	66

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	45 g	60 min	5.5 %
Boil	Saaz	30 g	30 min	4 %
Boil	Saaz	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile