

# czech pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **2.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	4 kg (100%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	6.6 %
Boil	Marynka	10 g	30 min	6.6 %
Boil	Premiant	20 g	30 min	6.6 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.1 %
Boil	Saaz (Czech Republic)	50 g	5 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis