

czechpils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|------|
| Grain | Pilzneński bruntal | 1.7 kg (73.9%) | 81 % | 4 |
| Grain | Monachijski | 0.6 kg (26.1%) | 80 % | 13.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 90 min | 4.3 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4.3 % |
| Boil | Kazbek | 15 g | 20 min | 6.7 % |
| Boil | Kazbek | 20 g | 1 min | 6.7 % |