

# Czeski pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (85.1%)	82 %	4
Grain	Monachijski	0.5 kg (10.6%)	80 %	16
Grain	Carabody	0.2 kg (4.3%)	10 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	60 min	8 %
Boil	Premiant	25 g	10 min	8 %
Aroma (end of boil)	Premiant	35 g	0 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Dry	11.5 g	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock	5 g	Boil	25 min
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