

czeski pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **50**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (84.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.65 kg (15.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|---------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 120 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 50 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |