

# Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **6 %**
- Size with trub loss **38.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **29.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75%)	81 %	4
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	8 g	Boil	15 min
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## Notes

- odwrót->

Fermentacja:

Burzliwa - 12°C - ok. 2tyg.

Cicha - 2-4°C - ok. 4tyg.

Klarowanie:

Mech Irlandzki uwodnić w ok. 50ml ciepłej wody. Dodać pod koniec gotowania na ok. 15min.

*Jan 30, 2020, 11:03 AM*