

Czeski Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (94.3%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Premiant | 35 g | 60 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.7 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 2208 Munich Lager | Ale | Slant | 150 ml | Wyeast Labs |