

czeski pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **2.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.2 kg (96.3%) | 80.5 % | 2 |
| Grain | Acid Malt | 0.2 kg (3.7%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| w34 | Lager | Dry | 22 g | fermentis |