

# Czeski Pils

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.365 kg (18.3%)	81 %	4
Grain	Pszeniczny	0.635 kg (31.8%)	80 %	4
Grain	Simpsons - Maris Otter	1 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	0 min	3.2 %
Boil	lunga	8 g	60 min	12.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	3.2 %