

# Czeski Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **52.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **48.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10.5 kg (82%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (7.8%)	79 %	15
Grain	CaramelPils Bestmalz	0.6 kg (4.7%)	80 %	4
Grain	Zakwaszający Weyermann	0.1 kg (0.8%)	80 %	5
Sugar	Cukier	0.6 kg (4.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	50 g	65 min	6.8 %
Boil	Marynka	15 g	35 min	8.8 %
Boil	Saaz	50 g	10 min	4 %
Boil	Saaz	51.7 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W34/70	Lager	Slant	240 ml	Fermentis