

# czeski pils III

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **7.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **2 %**
- Size with trub loss **36.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (84.6%)	81 %	4
Grain	zakwaszający	0.1 kg (1.5%)	80 %	3
Grain	Weyermann - Carapils	0.3 kg (4.6%)	78 %	4
Grain	Strzegom Karmel 150	0.6 kg (9.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	80 min	3.5 %
Boil	Saaz (Czech Republic)	40 g	60 min	2.9 %
Boil	saaz late	50 g	30 min	1.7 %
Boil	saaz late	50 g	15 min	1.7 %
Boil	Premiant	30 g	45 min	6.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
w34/70	Lager	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	whirflock	10 g	Boil	10 min