

czeski pils IV

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **51 C**, Time **17 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **17 min** at **51C**
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (91.7%) | 81 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (8.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|---------|------------|
| First Wort | Premiant | 43 g | 120 min | 6.1 % |
| Boil | Premiant | 20 g | 60 min | 6.6 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 0 min | 4 % |
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 150 ml | Wyeast Labs |