

Czeski Pils Szymon

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5.1 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 23 g | 60 min | 11.5 % |
| Boil | lunga | 30 g | 5 min | 11.5 % |
| Boil | Saaz (Czech Republic) | 60 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|-------|--------|------------|
| WLP833 - German Bock Lager Yeast | Lager | Slant | 200 ml | White Labs |