

# czeski pils V

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **37.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **37.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Premiant	30 g	120 min	6.6 %
Boil	Saaz (Czech Republic)	30 g	30 min	4 %
Aroma (end of boil)	Sladek	50 g	0 min	8.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	10 g	Boil	10 min