

# Czeski pils v2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	70 min	6.6 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1200 ml	Fermentum Mobile

## Notes

- Warka popełniona 11.01, liczyłem na wydajność 75% wyszła przeszło 90% i końcowe blg w granicach 15blg

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

dolane ok 4, 5L wody plus starter, ledwie wiadro zmieściło, fermentacja w ok 7-8C.  
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