

# Czeski Pilsner

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 6 kg (77.9%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils       | 0.7 kg (9.1%) | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.5%) | 79 %  | 16  |
| Grain | Słód Zakwaszający          | 0.5 kg (6.5%) | 80 %  | 4   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil      | Sladek                | 30 g   | 60 min | 6 %        |
| Whirlpool | Saaz (Czech Republic) | 20 g   | 0 min  | 4.5 %      |
| Whirlpool | Sladek                | 20 g   | 0 min  | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                |       |     |        |                                       |
|----------------|-------|-----|--------|---------------------------------------|
| Fermentis S-23 | Lager | Dry | 11.5 g | Fermentis Division<br>of S.I.Lesaffre |
|----------------|-------|-----|--------|---------------------------------------|