

Pils Czeski

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **40.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **38 C**, Time **15 min**
- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **15 min** at **38C**
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **40.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (76.9%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.7%) | 75 % | 30 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|-----------|------------|
| Boil | HT Magnum | 15 g | 110 min | 10.7 % |
| Boil | Saaz (Czech Republic) | 30 g | 80 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 3.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 0 min | 3.5 % |
| Dry Hop | Saaz (Czech Republic) | 20 g | 14 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |

Notes

- Gotowanie brzezki 03.05
Fermentacja burzliwa 14 dni
Fermentacja cicha 16 dni
Rozlew 03.06
Belg końcowy 3,5
Cukier 5g/l
Leżakowanie lodówka 2C
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