

Pils Czeski na konkurs

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (78.2%)	81 %	4
Grain	Monachijski typ I 16 EBC Weyermann	0.5 kg (9.1%)	80 %	20
Grain	Carahell	0.5 kg (9.1%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (3.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	60 min	13 %
Boil	Žatecki	50 g	30 min	3.74 %
Boil	Žatecki	50 g	5 min	3.74 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	30 min

Notes

- 100% kryztł bekiu
Jul 17, 2022, 8:33 AM