

## Pils czeski v2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **41**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (83.3%)   | 81 %  | 5   |
| Grain | Monachijski              | 0.25 kg (5.2%) | 80 %  | 16  |
| Grain | Weyermann - Carapils     | 0.5 kg (10.4%) | 78 %  | 4   |
| Grain | Bestmalz zakwaszający    | 0.05 kg (1%)   | 80 %  | 5   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 30 g   | 60 min | 10.3 %     |
| Boil    | Saaz (Czech Republic) | 25 g   | 15 min | 4.7 %      |
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### Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 40 ml  | White Labs |

## Notes

- Zacieranie dekokcyjne jednowarowe

1. podgrzewamy do 66°C - 10 minut
2. odbieramy 1/3 dekoktu - dekokt podgrzewamy do 72°C i trzymamy 15 minut  
główny zacier utrzymujemy przy 62-64°C
3. zagotowujemy dekokt, gotujemy 15-20min
4. dodajemy dekokt do zacieru głównego, ustalamy temp na 72°C - 30 min
5. Mash out 76-78°C
7. wysładzanie

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