

Pilsner czeski

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilsen Castle Malting | 4.3 kg (86%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (8%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 20 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 22 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 4 g | Boil | 5 min |