

Pseudo Czeski pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (9.1%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	120 ml	Fermentis