

#085 Czeski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **25 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **10 min** at **72C**
- Keep mash **25 min** at **100C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.4 kg (93.6%) | 82 % | 4 |
| Grain | Viking Malt dekstrynowy | 0.3 kg (6.4%) | 79 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3.3 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 34.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |