

#132 Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **16 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.65 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (83.3%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (8.3%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.15 kg (5%) | 79 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (3.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | lunga PL | 10 g | 54 min | 10 % |
| Aroma (end of boil) | Puławski | 15 g | 15 min | 4.3 % |
| Aroma (end of boil) | Hallertau Mittelfruher | 10 g | 15 min | 3.9 % |
| Whirlpool | Puławski | 9 g | 1 min | 4.3 % |
| Whirlpool | Hallertau Mittelfruher | 40 g | 1 min | 3.9 % |
| Whirlpool | Hallertau Blanc | 12 g | 1 min | 8.9 % |
| Aroma (end of boil) | Hallertau Blanc | 7 g | 15 min | 8.9 % |

| | | | | |
|---------------------|-------------------|-----|--------|-------|
| Aroma (end of boil) | lunga PL | 5 g | 15 min | 10 % |
| Whirlpool | Lublin (Lubelski) | 5 g | 1 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |
| Other | Pożywka dla drożdży | 1.3 g | Boil | 10 min |