

## #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 |