

## #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