

160-163 Rexer Pils Czeski

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **2.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **45.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8.4 kg (94.4%)	80.5 %	2
Grain	Weyermann - Carapils	0.5 kg (5.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	150 ml	---