

## # 170 Czeski Pils CKPD

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **2.6**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (94.6%)	80.5 %	2
Grain	Cara-Pils/Dextrine	0.2 kg (5.4%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	35 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	1 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	---