

## #3 Czech Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (80.9%)	82 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (12.8%)	79 %	16
Grain	Viking - Carabody	0.3 kg (6.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.9 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.9 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy 1,5 ml	1.5 g	Mash	---
Fining	whirflock 1/4 tabletki	0.25 g	Boil	50 min

## Notes

- 15.02.2025  
~20 L po gotowaniu  
13,8 BLG  
drożdże zadane 16 C wyrównana temp ze starterem po 12 h ferm  
Temp. 10-12 lodówka  
*Feb 16, 2025, 3:01 PM*