

#57 Czeski pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (92.6%)	81 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.3%)	75 %	30
Grain	Zakwaszający	0.1 kg (2.1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	9.34 %
Boil	Saaz (Czech Republic)	25 g	30 min	3.24 %
Boil	Saaz (Czech Republic)	25 g	10 min	3.24 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	1 g	Boil	10 min
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