

## Czech Pils CKPD 24 v 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **35 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.6 kg (87.8%)	82 %	4
Grain	Castlemating - Caramel Pils	0.2 kg (4.9%)	78 %	5
Grain	Bestmalz - Chit Malt	0.3 kg (7.3%)	50 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	15 g	60 min	3.2 %
Boil	Premiant	15 g	80 min	8.5 %
Boil	Saaz (Czech Republic)	20 g	80 min	3.2 %
Boil	Saaz (Czech Republic)	25 g	30 min	3.2 %
Boil	Saaz (Czech Republic)	25 g	15 min	3.2 %
Boil	Saaz (Czech Republic)	15 g	5 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand Novalager	Lager	Slant	200 ml	---
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## Notes

- Woda  
Zacieranie 17L -> 15 RO + 2 kran, kwas mlekowy 2 ml  
Wysładzanie 12L -> 10 RO + 2 L kran , kwas mlekowy 2 ml  
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