

Czech Pils CKPD 24

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (91.7%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3.3%) | 78 % | 4 |
| Grain | Bestmalz - Chit Malt | 0.3 kg (5%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 80 min | 6.3 % |
| Boil | Saaz (Czech Republic) MX | 40 g | 30 min | 3 % |
| Boil | Saaz (Czech Republic) MX | 35 g | 15 min | 3 % |
| Boil | Saaz (Czech Republic) MX | 15 g | 10 min | 3 % |
| Whirlpool | Lublin (Lubelski) | 50 g | 15 min | 4 % |
| Boil | Saaz (Czech Republic) MX | 15 g | 60 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| novalager | Lager | Slant | 200 ml | --- |

Notes

- Woda modyfikowana:
zacieranie 20 RO + 2L kranówka -> kwas mlekowy 3ml
wysładzanie 15 RO + 2.5L kranówka -> kwas mlekowy 3ml
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