

CZECH PILSNER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **3.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Słód pilzneński klepiskowy Bruntal | 4 kg (88.9%) | 81 % | 4 |
| Grain | Słód Carapils® Weyermann® | 0.4 kg (8.9%) | 75 % | 4 |
| Grain | Słód zakwaszający Weyermann® | 0.1 kg (2.2%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Sladek | 10 g | 60 min | 7.31 % |
| Boil | Sladek | 20 g | 30 min | 7.31 % |
| Boil | Saaz | 30 g | 30 min | 3.05 % |
| Boil | Saaz | 35 g | 15 min | 3.05 % |
| Whirlpool | Saaz | 35 g | 20 min | 3.05 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Fermentis Saflager W34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- woda miękka, niemal pozbawiona składników mineralnych;

chmienie na whirlpool/hopstand 20 minut od 85°C;

schłodzenie brzezki do temp. 9-10°C;

fermentacja - temperatura otoczenia w głównej fazie fermentacji 11-12°C; dojrzewanie w temp. 15-16°C;

przed rozlewem 2-dniowy cold crash;

rozlew - poziom nasycenia 2,2-2,3 vol.;

refermentacja - 14 dni

profil wody (ppm): Ca 50-100; Mg 10; SO4 50-100; Cl 50-100; Alk. całk. 0-50; RA -75-0

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