

# Czerwcowy Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Hallertau Blanc	30 g	60 min	8.7 %
Boil	Saaz (Czech Republic)	30 g	90 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Fermentis