

Czeski Pils 10 BLG - Przepis z książki - Podrasowana 17-07-2019

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (64.5%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (32.3%) | 80 % | 16 |
| Grain | zakwaszajacy | 0.2 kg (3.2%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.4 % |
| Boil | Marynka | 20 g | 45 min | 7.4 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| 34/70 | Lager | Dry | 15 g | Fermentis |