

# czeski pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (87%)	80 %	4
Grain	Weyermann - Light Munich Malt	0.5 kg (10.9%)	82 %	14
Grain	Weyermann - Acidulated Malt	0.1 kg (2.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	15 g	60 min	13 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	40 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile
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