

Czeski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (88.2%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.8%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 90 min | 8.6 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 2.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 2.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g | 0 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|---------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 1500 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 0.5 g | Boil | 20 min |