

# 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