

czeski pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Munich Malt | 1 kg (16.7%) | 78 % | 18 |
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 100 g | 60 min | 3.27 % |
| Boil | Saaz (Czech Republic) | 50 g | 5 min | 3.27 % |
| Boil | Saaz (Czech Republic) | 50 g | 30 min | 3.27 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |

Notes

- test
May 6, 2017, 9:03 AM