

# czeski pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **2.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.2 kg (96.3%) | 80.5 % | 2   |
| Grain | Acid Malt            | 0.2 kg (3.7%)  | 58.7 % | 6   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Iunga                 | 20 g   | 60 min | 11 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| w34  | Lager | Dry  | 22 g   | fermentis  |