

czeski pils Holi

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **54.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **54.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Strzegom Pilznieński | 9 kg (90%) | 80 % | 4 |
| Grain | Monachijski | 0.6 kg (6%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (3%) | 78 % | 4 |
| Grain | zakwaszający | 0.1 kg (1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 40 g | 80 min | 9 % |
| Boil | Saaz (Czech Republic) | 50 g | 80 min | 2.5 % |
| Boil | Saaz (Czech Republic) | 50 g | 20 min | 2.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 5 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|------|--------|------------|
| sewlagier | Lager | Dry | 33 g | --- |