

# czeski pils Holi

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **116.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **61.1 liter(s)**
- Total mash volume **80.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **61.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **74.3 liter(s)** of **76C** water or to achieve **116.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	17 kg (89%)	80 %	4
Grain	Monachijski	1.2 kg (6.3%)	80 %	16
Grain	Weyermann - Carapils	0.7 kg (3.7%)	78 %	4
Grain	zakwaszający	0.2 kg (1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	130 g	80 min	7.9 %
Boil	Saaz (Czech Republic)	0 g	80 min	2.5 %
Boil	Saaz (Czech Republic)	100 g	20 min	2.5 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	5 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
sewlager	Lager	Dry	33 g	---