

# Czeski pils v2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 %  | 10  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 50 g   | 70 min | 6.6 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1200 ml | Fermentum Mobile |

## Notes

- Warka popełniona 11.01, liczyłem na wydajność 75% wyszła przeszło 90% i końcowe blg w granicach 15blg

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

dolane ok 4, 5L wody plus starter, ledwie wiadro zmieściło, fermentacja w ok 7-8C.  
*Jan 12, 2018, 12:49 AM*