

# czeski pilsner

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.96 kg (75%)	80 %	4
Grain	Weyermann - Carapils	0.48 kg (9.1%)	78 %	4
Grain	Strzegom Monachijski typ I	0.84 kg (15.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	24 g	60 min	8 %
Aroma (end of boil)	Sterling	30 g	15 min	4.5 %
Aroma (end of boil)	Sterling	30 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis