

# Czeski Pilsner

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.14 kg (77.9%)	81 %	4
Grain	Weyermann - Carapils	0.59 kg (9.1%)	78 %	4
Grain	Strzegom Monachijski typ I	0.43 kg (6.5%)	79 %	16
Grain	Słód Zakwaszający	0.43 kg (6.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25.71 g	60 min	4.5 %
Boil	Sladek	25.71 g	60 min	6 %
Whirlpool	Saaz (Czech Republic)	17.14 g	0 min	4.5 %
Whirlpool	Sladek	17.14 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis S-23	Lager	Dry	9.86 g	Fermentis Division of S.I.Lesaffre
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