

Czeski Pilsner

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

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 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 **23.1 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 **20.6 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (77.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.7 kg (9.1%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.5%) | 79 % | 16 |
| Grain | Słód Zakwaszający | 0.5 kg (6.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Sladek | 30 g | 60 min | 6 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |
| Whirlpool | Sladek | 20 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------|-------|-----|--------|---------------------------------------|
| Fermentis S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |
|----------------|-------|-----|--------|---------------------------------------|