

## Pils Czeski (Bohemian Pils)

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (74.8%)   | 80 %   | 4   |
| Grain | Monachijski                               | 1 kg (18.7%)   | 80 %   | 16  |
| Grain | Weyermann -<br>Carapils                   | 0.3 kg (5.6%)  | 78 %   | 4   |
| Grain | Acid Malt                                 | 0.05 kg (0.9%) | 58.7 % | 6   |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Magnum                   | 10 g   | 80 min | 13.5 %     |
| Boil    | Saaz (Czech<br>Republic) | 15 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech<br>Republic) | 15 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech<br>Republic) | 25 g   | 0 min  | 4.5 %      |

### Yeasts

| <b>Name</b>      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager       | Dry         | 10 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | Mech irlandzki | 10 g          | Boil           | 15 min      |