Pils Czeski (Bohemian Pils)

- 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

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.8%)	80 %	4
Grain	Monachijski	1 kg <i>(18.7%)</i>	80 %	16
Grain	Weyermann - Carapils	0.3 kg <i>(5.6%)</i>	78 %	4
Grain	Acid Malt	0.05 kg <i>(0.9%)</i>	58.7 %	6

Hops

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

Yeasts

Name Ty	Гуре Г	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	10 g	Fermentis
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Extras

Туре	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min