

Pils czeski nr 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **69 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **78C**
- Sparge using **80.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 20 kg (87%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (13%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 100 g | 60 min | 4.5 % |
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 90 g | 5 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 48 g | Fermentis |