

## Pils czeski nr 2

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (72.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	zakwaszający	0.2 kg (3.2%)	--- %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	12 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

### Notes

- Fermentacja burzliwa - 10°C - 18 dni
- Lagerowanie - 0-2°C - 20 dni
- Leżakowanie - 2-4°C - około 4 miesiące

- 55°C - 10min
  - 63°C - 20min
  - Odebrana 1/3 zacieru
  - 72°C - 20 min. dekoka
  - 100°C - 15 min dekoka
  - 72°C - 25 min
  - 76°C - 5 min
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