

# Pilsener Czeski

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilznieński	5 kg (90.9%)	81 %	3
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL)	50 g	60 min	6.5 %
Boil	Saaz (Czech Republic)	35 g	15 min	2.95 %
Boil	Saaz (Czech Republic)	35 g	3 min	2.95 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	20 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	łuska ryżowa	300 g	Mash	90 min
Fining	whirlfloc	1 g	Boil	15 min