

# Pilsik Czeski v3

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **9 %/h**
- Boil size **43.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **29.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (74.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Carahell	0.4 kg (5.4%)	77 %	26
Grain	Briess - Carapils Malt	0.5 kg (6.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	80 g	80 min	3.2 %
Boil	Marynka	25 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	45 g	10 min	3.3 %
Dry Hop	Saaz (Czech Republic)	50 g	6 day(s)	3.2 %
Whirlpool	Saaz (Czech Republic)	25 g	0 min	3.2 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Gozdawa - Czech Pilsner	Lager	Slant	300 ml	---