

# Pliszka Żółta - Czeski Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (85.1%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (8.5%)	78 %	4
Grain	Weyermann - Light Munich Malt	0.2 kg (4.3%)	82 %	14
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
------------------	-------	-----	--------	-----------

## Notes

- Piwo wyszło zbyt karmelowe (wpływ zacierania dekokcyjnego lub za duży udział słodów karmelowych).  
*Apr 24, 2019, 11:46 AM*