

Prawilny czeski pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **1 %**
- Size with trub loss **31.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (85.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	14
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	3.2 %
Whirlpool	Saaz (Czech Republic)	50 g	20 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis