

# Red Cat Czech Pils

---

- Gravity **16.4 BLG**
- ABV ---
- IBU **32**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.9 kg (90.7%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (9.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	90 min	4 %
Boil	Saaz (Czech Republic)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 31	Lager	Liquid	700 ml	---