

# Czeski Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount           | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Pilzneński             | 0.365 kg (18.3%) | 81 %  | 4   |
| Grain | Pszeniczny             | 0.635 kg (31.8%) | 80 %  | 4   |
| Grain | Simpsons - Maris Otter | 1 kg (50%)       | 81 %  | 6   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 25 g   | 0 min  | 3.2 %      |
| Boil    | Iunga                 | 8 g    | 60 min | 12.5 %     |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 3.2 %      |