

#138 Czeski Pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **16 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5%) | 79 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Iunga PL | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade PL | 25 g | 15 min | 5.5 % |
| Whirlpool | Cascade PL | 25 g | 1 min | 5.5 % |
| Whirlpool | Izabela | 25 g | 1 min | 5.8 % |
| Whirlpool | Puławski | 25 g | 1 min | 8.6 % |
| Whirlpool | Iunga | 25 g | 1 min | 10 % |
| Whirlpool | Lublin (Lubelski) | 15 g | 1 min | 4.8 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|---------------|----------------|-------------|
| Fining | WhirlFloc | 2.5 g | Boil | 12 min |
| Other | Pożywka dla drożdży | 2.6 g | Boil | 10 min |